

MAY 2025

WIN! \$25K FOR MOTHER'S DAY*

FREE
AUSSIE
FAVOURITES
RECIPE BOOK
SEE PAGE 11

TV SHOW
7
TURN
US ON!

Better Homes and Gardens®

Save big
with budget
kitchen ideas

24 BEST
BUYS
for your pantry

Aussie
classic
reinvented
The ultimate Sunday roast lamb...
in a pie!

SEE PAGE 44

WIN
YOUR RENT OR
MORTGAGE
PAID FOR A
YEAR!
SEE PAGE 185

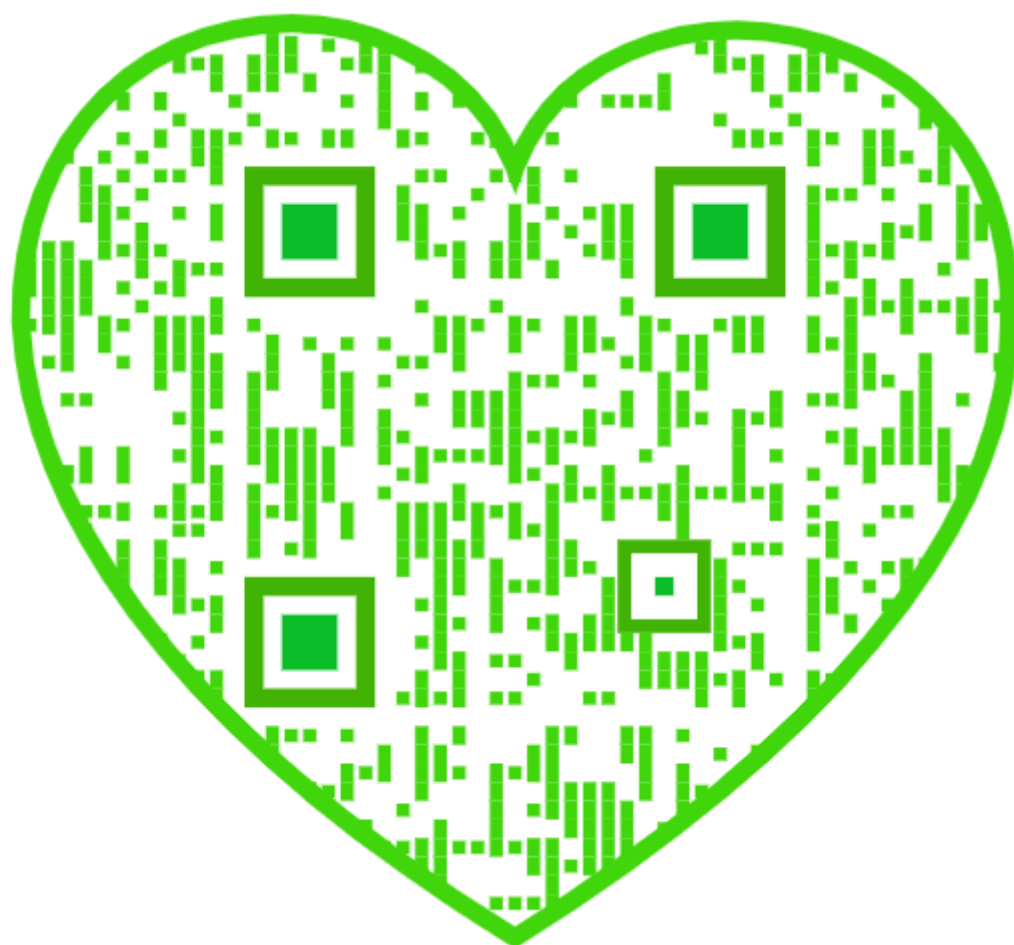


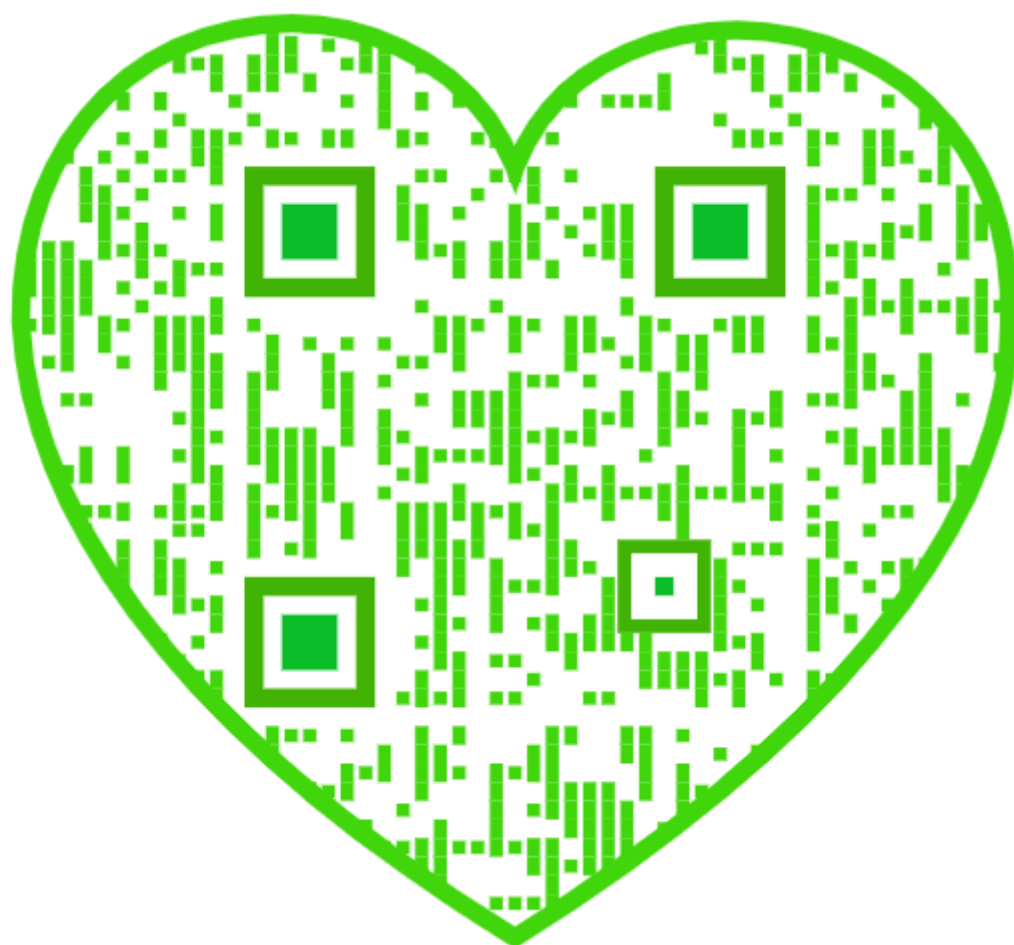
**KITCHEN GARDENS
OF ALL SIZES**
Herbs, salvias & citrus stars



**MAKE ADAM'S DIY
DRINKS TROLLEY**
+ a genius kitchen bench hack

*SEE PAGE 4





Cleckheaton

rodinia

TWEED 10 ply



Inspired by the diverse colours
of the Australian landscape.
Proudly made in Australia.



Charming adult knitting patterns available in *Wrapped in Rodinia* (leaflet 1019) and colourful kids patterns in *Winter Explorers* (leaflet 1023). Scan the QR code for more information [f /ausyarnco](https://www.facebook.com/ausyarnco) [@ausyarnco](https://www.instagram.com/ausyarnco)





YOUR CHANCE TO WIN \$25,000
CASH OR A CURATED GIFT SET

Treat yourself *with a subscription*

\$25,000 PRIZE PACK INCLUDES:

- 1x \$500 Daily Blooms Gift Cards
- 1x \$2,000 AUD David Jones Gift Card
- 1x \$2,000 AUD Myer Gift Card
- 1x Set of 3x Luggage Bags from Victorinox valued at \$2,477
- 1x \$2,000 Beauty and Spa Gift Cards
- 1x \$4,000 All Accor Gift Card
- 1x \$5,000 Cash
- 1x HP Laptop valued at \$1,699
- 1x Jewellery Set valued at \$1,999
- 1x Breville Coffee Machine valued at \$3,199 AUD
- 1x Handbag & Wallet Set valued at \$299 AUD



Get 12 issues for \$85 via auto-renewal and SAVE 29% PLUS FREE home delivery

HOW TO ENTER | URL: magshop.com.au/MUM14 | CALL: 113 116 | QUOTE: M25MHOB



78



54



May 2025

Kitchen Issue

ON THE COVER

- 4** Win \$25K for Mother's Day!
- 11** Free *Aussie Favourites* digital cookbook Scan to download.
- 36** Aussie classic reinvented Delicious recipes for the family.
- 48, 64, 54** Kitchen gardens of all sizes Herbs, salvias & citrus stars.
- 98** Save big with budget kitchen ideas
- 106** Make Adam's DIY drinks trolley A perfect weekend project.
- 112** Genius kitchen bench hack Transform IKEA storage.
- 160** 24 best buys for your pantry Our best flavour go-tos.
- 185** Win your rent or mortgage paid for a year!

BE A WINNER!

- 4** Win \$25K for Mother's Day!
- 103** Tradie of the Year Fabulous prizes for Australia's awesome tradies.
- 185** Win your rent or mortgage for a year! Enter today for your chance of a payment prize up to \$46,000.

INTERIORS

- 22** Aussie kitchens throughout the eras From the humble lean-to, to the centre of family life.
- 78** What's cooking in kitchens? A peek into four BHG team members' kitchen mood boards.
- 98** 10 budget reno tricks Smart ideas to keep a kitchen reno affordable.
- 102** Better decorating
- 168** Create your dream kitchen These tips from kitchen experts will help you design a space to love.

FOOD

- 11** *Aussie Favourites* cookbook Scan the code to download.
- 36** Made from scratch Seven dishes sure to impress, from fluffy gnocchi to focaccia, a lamb pie, pickles, and tiramisu for a crowd.
- 72** Cooking with Colin & Clarissa Revamped classics with a fish burger, roast chicken with a difference, and san choy bow.
- 118** Make Mother's Day rosy Sweet rose-themed treats to make and eat.
- 152** One pan wonders Steph de Sousa's favourite family-friendly recipes.



Don't forget to enter our
TRADIE OF THE YEAR COMPETITION

Ends 11.59 AEST 30/05/25
Go to bhg.com.au/tradie-of-the-year.
T&Cs apply.



160 Pantry picks Our top choices for sauces, seasoning and spices that will bring kick to every dish!

166 Better cooking

167 Dinner for one Sticky pork with brown rice.

GARDENING

48 Get sage savvy with Charlie A little salvia knowledge goes a long way.

54 From patch to pot How to create a kitchen garden in any space, big or small.

64 Easy peasy squeezey citrus What you need to know about growing and caring for citrus trees.

126 Hip stars! Let your rose blooms mature into rose hips.

138 Kitchen plants Top picks for plants that purify kitchen air.

142 In your garden Celebrate the changing seasons.

144 Better gardening

146 Moon guide

DIY & CRAFT

124 Fresh as flowers Delightful rose-scented gifts for Mum.

106 Adam makes the good times roll Make this drinks trolley and get the party started.

112 Easy kitchen island hack Turn IKEA storage into a useful bench.

SPECIAL FEATURES

104 Foolproof kitchen flooring

Top picks from Carpet Court.

110 The heart of the home Plan your kitchen reno with the Witzer app.

130 The art of the rose A gorgeous artistic study of the rose, one of our most universally beloved flowers.

REGULAR FEATURES

10 Editor's letter

12 Editor's picks For Mother's Day.

18 Write to us! Share your stories.

176 TV favourites

178 Better pets Pawsome solutions to make feedtime easier.

180 Better books

182 Better health News and trends.

184 Better finance Be smart with your whitegoods buys.

192 Better stockists

193 Privacy notice

194 Better experiences Foodie fun.



HOW TO USE A QR CODE

Scan these handy codes across our pages for even more content!

1. Open your phone's camera app.
2. Point your camera towards the QR code, using the rear-facing camera (not the selfie camera).
3. Click on the banner that pops up on your phone screen.
4. Scroll through all the latest from BHG on your phone!

VISIT US ONLINE FOR ALL THE LATEST UPDATES, PROJECTS AND GREAT IDEAS



www.bhg.com.au



facebook.com/bhgaus



instagram.com/bhgaus



pinterest.com/bhgaus

Watch us on tv

Every issue we bring you projects and recipes from the show for you to make and cook.



72



48

GARDENING

48 Charlie Albone delves into salvias in all their amazing forms. Also called sage, these plants are an unsung hero of the garden. Ornamental varieties shoot out plumes of colourful flowers. Even the culinary types of sage feature beautiful foliage.

FOOD

72 Colin Fassnidge sprinkles a little chef magic over some family favourites with a crispy fish burger, succulent salt crust chicken, and Sunday roast salad.

76 Clarissa Feildel turns an Asian classic into a quick and delicious weeknight dinner with her easy version of san choy bow.



106



76

DIY

106 Adam Dovile uses hardware store basics to make a sturdy drinks trolley you can roll to wherever the party is.

176 Find even more TV content from Charlie, Clarissa, Melissa King and Juliet Love on bhg.com.au



48

SEEN ON BHG TV
FRIDAYS 7.00



NOTE: Television content subject to schedule changes.

Check your local program guides for viewing times.

Television enquiries (02) 9877 7652 Email tvenquiries@seven.com.au

GET ACCESS TO

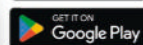
Better Homes and Gardens.

ON YOUR DEVICE



SUBSCRIBER BENEFITS:

- Get **13 issues** of *Better Homes and Gardens* and **digital access** from \$24.99 via auto renewal*
- Read or listen to each issue in multiple languages and font sizes
- Access more content, anytime, anywhere!



SAVE
52%

SUBSCRIBE TODAY



magshop.com.au/DIGITALBHG



136 116 and quote X252BHG



Terms & Conditions: Savings based on digital edition single issue price of \$3.99. Offer available from 01/02/2025 to 31/01/2026. Apple digital subscriptions requires iOS 15 or higher. Our Privacy Policy can be found at aremedia.com.au/privacy and includes important information about our collection, use and disclosure of your personal information (including the provision of targeted advertising based on your online activities). It explains that if you do not provide us with information we have requested from you, we may not be able to provide you with the goods and services you require. It also explains how you can access or seek correction of your personal information, how you can complain about a breach of the Australian Privacy Principles and how we will deal with a complaint of that nature. Subscription auto-renews every 12 months at \$24.99. Your subscription is subject to continued auto-renewal. Your credit card will continue to be charged as per the above rate and term unless you cancel, and is subject to any price increases notified to you in accordance with the Magshop terms and conditions. For full Magshop terms and conditions including auto-renewal payment plan terms, please visit magshop.com.au/terms



Ever since I was a young child, I have fond memories of being in a kitchen. Or, more specifically, always loving food. I recall sitting on tall stools at our well-loved, wooden kitchen bench (pictured bottom left) every Saturday morning, while Mum cooked up a batch of pancakes with Meyer lemons and raw sugar. I still make the same pancakes today. The cosy scent takes me down memory lane.

My dad has always experimented in the kitchen. He was the one who introduced me to French food, specifically *coq au vin*. He made a mean chocolate mousse, and he also passed on his knack for making the kitchen as dirty as possible, leaving no

surface or pot unused (my partner thanks you, Dad!).

Mum taught me how to make spaghetti bolognese, and the trick to letting it simmer for a good couple of hours, then uncover it to allow the sauce's richness to deepen. I may have added a few of my own touches since then (balsamic vinegar and brown sugar), but the technique remains.

I was taught how to make a simple choux pastry, and my profiteroles to this day aren't too shabby. Scones were a go-to, and I'm guilty of piling mine sky-high with cream. I was lucky enough to taste-test the scones in this issue (page 120), and I would have happily devoured a few (or 10) more.

In university, I became the 'feeder' of my friendship group. Making cookies for my mates' birthdays, hosting pizza parties and taco nights, and creating bonds that have lasted a lifetime.

My love for eating translated into more self-taught cooking. I created my own go-to recipes, such as a

Pedro Ximénez (sweet sherry) brisket and mushroom pie. I would gift this to colleagues and friends, for post-partum meals or 'get better' tidings. BHG's roast lamb in a pie (on our cover and page 39) may just top my old reliable, so I look forward to hearing how you go trying it.

I hope your food memories are as vivid as mine. This issue explores the importance of the kitchen in our lives and history. I believe the kitchen is where warmth sparks, where stories are made, and where connection happens. I would love to hear about your kitchen memories, and I hope this month's magazine brings you joy, inspires you, and that you grow, build, cook or create something special.

Megan
Megan Osborne
Editor

WE'RE LOVING



The rose petal melting moments (p119) were one of my favourite recipes this month. The biscuit is so beautifully buttery, and pairs perfectly with the rose scented buttercream.

- SARAH MURPHY
Senior Food Editor



A kitchen garden in a window (p62), with fresh herbs at your fingertips? What a fab idea to copy!

- JO MCKINNON
Senior Copy Editor



Loving our ultimate kitchen guide (p168).

If the thought of renovating a kitchen terrifies you, this is an essential read!

- CAROL TANG
Senior Designer

Free cookbook

Download our free *Aussie Favourites* digital cookbook for some of our best-tasting Aussie recipes. You'll find a wrap-up of the team's most-loved sweet and savoury Aussie eats through the years. Scan the code below to download. Here's just one of the many delicious recipes you'll find.

LAMB, MACADAMIA AND MINT SAUSAGE ROLLS

Preparation time 20 mins

Cooking time 40 mins

Makes 20

3 Tbsp olive oil
1 red onion, finely chopped
1 carrot, coarsely grated
500g lamb mince
¾ cup panko breadcrumbs
2 Tbsp tomato paste
2 Tbsp thick mint sauce
¼ cup roasted salted macadamias, finely chopped
Sea-salt flakes and freshly ground black pepper, to season
2½ sheets frozen store-bought puff pastry, partially thawed

1 egg, lightly beaten
3 tsp sesame seeds
Tomato sauce, to serve

STEP 1 Preheat oven to 220°C conventional/200°C fan-forced. Line two oven trays with baking paper. Heat oil in a large frying pan over medium heat. Add onion and carrot and cook, stirring occasionally, for 5 minutes, or until onion is soft. Set aside for 5 minutes to cool.
STEP 2 Put mince in a large bowl. Stir in the cooled onion and carrot, breadcrumbs, tomato paste, mint sauce and macadamias. Season.
STEP 3 Put pastry on a clean surface. Cut whole sheets in half to create rectangles. Put mince mixture in

a large zip-lock bag and snip a 5cm opening from one corner, or divide it into five and roll into logs the length of the long edge of pastry. Pipe or place mixture down one long edge of each rectangle of pastry.

STEP 4 Brush opposite edge of pastry with egg. Roll up firmly to enclose filling. Repeat with remaining mince mixture, pastry and egg, reserving a little egg.

STEP 5 Put rolls on prepared trays, seam side down. Brush with rest of egg and scatter over sesame seeds.

STEP 6 Cut each roll into four portions. Bake for 30–35 minutes, or until puffed, deep golden brown and cooked through. Slice into pieces and serve with tomato sauce. ■



SCAN ME

Scan the QR code to download your free *Aussie Favourites* cookbook.

WIN!
your rent or
mortgage paid
for a year!

Turn to page 185 to go in the
draw to win an amazing prize
worth \$46,000!



EDITOR'S PICKS FOR

Mother's Day



Here's to the carers, the nurturers, the muses, the educators. The ones who taught us that recipe, that knack, and that perspective. Here are thoughtful picks to say 'thanks Mum'.

1. DIY Flower Press from Spotlight, \$25.

Make a bouquet last forever with this nifty flower press. Simply pick Mum's favourite petals and immortalise them in dried form.

2. Ombre Brights teapot, \$90, and cup and saucer, \$43, from T2.

What better way to spend time with Mum than to sit and share a cuppa using this bright tea set? Pair it with a batch of our delightful scones with rose jam (p120).

3. Shark FlexStyle Air Styling and Drying System, \$499.

While your mum may have some nifty tricks under her belt when it comes to hair styling, there's also a high possibility her old heated curler set from the 1980s is either still in use, or gathering dust in the cupboard. Treat her to a curler, brush, blow-dryer and diffuser all in one.

4. A bouquet of flowers from your local florist, or order online from Interflora, starting at \$79.

Don't forget flowers for Mother's Day! Flowers are a joyful gift that everyone can love. It's a tradition that's never unwelcome.

5. Mum, I Love You, personalised book from Wonderbly, \$49.99.

This cute gift is a heartwarming keepsake for your favourite leading lady. Customise your story by making the two characters look like you and your mum.

6. Australian House & Garden Harvey ceramic vase from Myer, \$49.95.

Buying flowers for Mum, Grandma, or a similar maternal care giver in your life will spark a smile. But why not level up your game and gift a gorgeous vessel to house the blooms?

7. Emile Henry 27cm ceramic ruffled pie dish from Minimax, \$119.

With a beautiful pie dish like this, Mum may be inspired to cook our Sunday roast lamb pie (p44), or a peach or apple pie treat. Maybe she'll share it with you as thanks for the dish.

8. Plan a bonding trip to Jamala Wildlife Lodge, rooms from \$1795 per night.

Your very own safari in Canberra! If Mum loves animals, take her to stay overnight at this luxury experience. Rooms include a Giraffe Treehouse or Reef Room. ■

SCAN ME

Scan this QR code
to shop these
items and find more
great deals online.



Where Design Meets Function

Tapware | Sinks | Showers | Tiles | Hardware | Accessories



Contributors

Meet the creative minds shaping this issue with insights and inspo for everyone!



◀ LYNNE TESTONI

– *Writer and editor*

One of Australia's leading writers and editors in the home and design space, Lynne regularly writes and coordinates photo shoots for *Better Homes and Gardens*, *Home Beautiful*, and trade magazines. She's spoken at TedX and co-hosts The Content Byte podcast with Rachel Smith. You'll find her fascinating look at kitchens through the decades on p22.



SUE WHEELER ▶

– *Editor and journalist*

Editor and journalist Sue Wheeler came from the UK to Sydney for six months to relaunch a popular women's magazine, and is still here 25 years later. She writes about things she loves – “anything home, interiors and travel”.

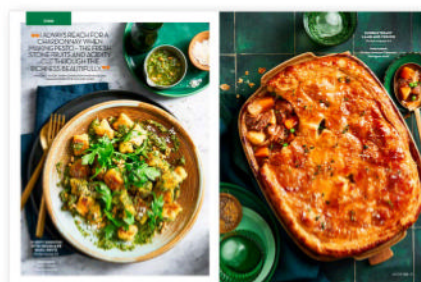
“A kitchen that works perfectly for you is all about the detail,” says Sue. In this issue, she gathered tips from kitchen design experts on how to create a dream kitchen, see p168.



▶ CLARE MAGUIRE

– *Chef and recipe developer*

Based in Sydney, Clare is a private chef and recipe developer inspired by global culinary adventures. Her journey includes crafting pasta at one of London's top pasta restaurants, Padella (her gnocchi recipe is on p42), mastering tarte Tatin in France, and making red curry paste in Thailand. A champion of reducing food waste, Clare has creative ways to make food stretch with memorable meals.



“ I LOVED WRITING THE GNOCCHI RECIPE FOR THIS ISSUE, THEY'RE SUPER LIGHT AND FLUFFY AND WELL WORTH INVITING ALL YOUR FRIENDS OVER FOR! ”

CLARE MAGUIRE, CHEF AND RECIPE DEVELOPER

Don't let poverty hold Ava back for another school year.

The school year has started but Ava* is already trying to catch up.

Despite her hard work and support from her teachers, poverty means she's missing out on the essentials she needs and is falling behind.

Your sponsorship can provide a child like Ava with the extra learning support they need to succeed.



15,000 children are waiting for sponsors right now.

*Names, location and associated images have been changed to protect the identity of Ava and her family.

Sponsor an Australian child today.

 **The Smith Family**

 **1800 497 046**



**The Smith
Family**

Learn today, change tomorrow.

Better Homes and Gardens.

Editor

Megan Osborne

Creative director
Scott Cassidy

Managing editor
Elizabeth A Nixon JD

Chief sub-editor Jo McKinnon

Digital editor Tahni Mesann **Design director** Monique Larracy

Senior designer Carol Tang **Garden editor** Jenny Dillon

Senior food editor Sarah Murphy **DIY editor** Tiff Bancroft

Stylist Nonci Nyoni **Senior content producers** Jade Coull, Rachel Iorfino

Editorial & production assistant Jada Susas

Enquiries (02) 9282 8000

REGULAR CONTRIBUTORS

Beauty editor Annie Millar **In your garden** Tony Fawcett

Moon guide Milton Black **Better pets** Caroline Zambrano **Better finance**

Andrea Black **Better books & experiences** Rachel Iorfino

ADVERTISING

Group category manager Rhyl Heavener **Brand executive** Mikaela Lezceno

NSW head of sales Blake Wright **Head of sales VIC, SA and WA** Will Jamison

QLD head of sales Judy Taylor

Senior brand & communications manager Jennifer Burke **Brand & communications executive** Rosemary Lennon **Subscriptions campaign manager** Ankita Jathar

TELEVISION

Host Johanna Griggs

Presenters: Pets Dr Harry Cooper **Gardening** Graham Ross, Melissa King

DIY Adam Dovile **Food** Colin Fassnidge, Clarissa Feildel

Landscaping Charlie Albone **Decorating** Juliet Love

Executive producer Russell Palmer **Series producer** Rani Eaton

Production manager Felicity Allen

Researchers: Gardening & Landscaping Vivien Kappos, Grahame Rowe

Decorating Karenza Jewell, Chris Cort **DIY** John Rae, Greg Sparke

Food Kim Meredith, **Junior decorating researcher/Stylist** Erin Brikich

Construction manager Pete Morrison

Producers Cassandra Felix, Cameron Hartley,

Dan Gustafson, Stephanie Walsh

Associate producers Sharon Field, Heidi Ahrens

Post production Jessica Stone, Edwin Mandic, Amarnath Jones, Markus Siegl, Steven Levett, Tatiana Karpish

Production assistants Callum Dorney, Sarah Johnson

Associate producer - social media Jacqui Pix

Commercial partnerships manager Stewart Light

Production co-ordinator Portia Cheung

Senior production co-ordinator Stephanie Lee

ARE MEDIA PTY LIMITED

(02) 9282 8000, 54 Park Street, Sydney, 2000

Chief executive officer Jane Huxley

Director of content Sally Eagle

Commercial director Andrew Cook

DOTDASH MEREDITH INTERNATIONAL

Vice president, business and strategy Joy Evans

Executive director, licensing operations Paul Ordoñez

are
media

Reproduction: Printed in Australia by IVE Group, Building D, 350 Parramatta Rd, Homebush, NSW 2140. Distributed by Are Direct. Published 13 times a year by Are Media Pty Ltd (ABN 053 273 546). For competition entries, use the address on entry forms. Title and trademark BETTER HOMES AND GARDENS® reg US Patents Office, Canada and Australia, by Dotdash Meredith International. Use of trademark is strictly prohibited. Recommended price \$8.99 (NZ \$9.99), inc GST. All content © 2025 Are Media Pty Ltd, all rights reserved. Reproduction without permission is prohibited. All prices and information are correct as at the time of printing. Prices quoted are recommended retail prices and may vary. All material sent to Better Homes and Gardens (whether solicited or not) will not be returned. Unless otherwise agreed beforehand, all rights including copyright in such material is assigned to Are Media Pty Ltd upon receipt and Are Media Pty Ltd may use or sell the material in all media worldwide in perpetuity without further consent or payment. Better Homes and Gardens does not accept or assume responsibility for such material.

Television enquiries (02) 9877 7652 **Email** tvenquiries@seven.com.au

Magazine enquiries (02) 9282 8000 **Email** bhgmagenquiries@aremedia.com.au

Subscription customer service 136 116 **Email** magshop@magshop.com.au

Website magshop.com.au/ContactUs

*Make fluffy
gnocchi and pesto
from scratch,
page 42.*





AWARD-WINNING* CAR INSURANCE DESIGNED WITH WOMEN IN MIND

Car insurance that rewards
women for being safer drivers.

Get a quick quote

 Stella Insurance

stella★

Underwriting criteria apply. Stella Comprehensive Car Insurance is distributed by Stella Underwriting Pty Ltd (Stella) ABN 72 633 811 319 as an Authorised Representative (AR No 001282046) of Virginia Surety Company, Inc. ARBN 080 339 957, AFSL 245579, who is the insurance issuer. Any advice provided in any of our materials is of a general nature only and does not take into consideration your objectives, financial situation, or needs. To decide if this product is right for you, you should read the Product Disclosure Statement (PDS) and the Target Market Determination (TMD) available at www.stellainsurance.com.au. *WeMoney Insurance Awards 2024: Winner – Car Insurer of the Year.

Write to us

From tips, tricks and projects to your greatest stories, we'd love to hear from you.

Letter of the month

I have been an enthusiastic reader, subscriber and now library borrower of *Better Homes and Gardens* magazine for 45 years! My late husband and I bought our first copy of the magazine in 1980, just after we were married.

We owned a transportable, three-bedroom, one-bathroom cottage in a small country town in New South Wales. As for the garden – there wasn't one.

I think we bought every issue of *Better Homes* for the next 10 years. We would sit together on the lounge for hours, going through each page; taking notes; cutting out whole pages. I was compiling a BHG gardening manual; my best mate was creating a recipe file of dishes he thought I could make. One savoury dip and a chicken recipe became favourites and I was still making them for him up until his death 13 years ago.

I think what endeared me to BHG most during the next 17 or so years was the gardening sections. After moving to Canberra, gardening in a dry, cold climate at 900 metres above sea level was a new experience for me. The magazine motivated me to try my hand at beds of tulips, hyacinths, iris, pansies and, of course, roses. There was a lot of hard, backbreaking work involved, but

oh my goodness, the results were so worthwhile.

Time passes and children grow up. They leave home and start their own families. We moved to Darwin. Our meals weren't home cooked so often. There was hardly any garden to speak of. But every now and again we would stop by the newsagent and pick up a copy of BHG just for old times' sake.

My wonderful husband, my best friend, lost his 27-year battle with cancer in 2011. I was suddenly alone in a house that wasn't even my own. It was still my responsibility, but it wasn't until I returned from my son's wedding in America that I took a good look around me and realised I needed to bring new life into this lovely home. I spent six months planning a major renovation, and BHG was read from cover to cover.

Inevitably, this house had to be sold as part of a deceased estate. I suddenly found myself not only alone, but also homeless, in my late sixties.

These days I prefer to read books and magazines on my iPad. I can change print size, and zoom in and

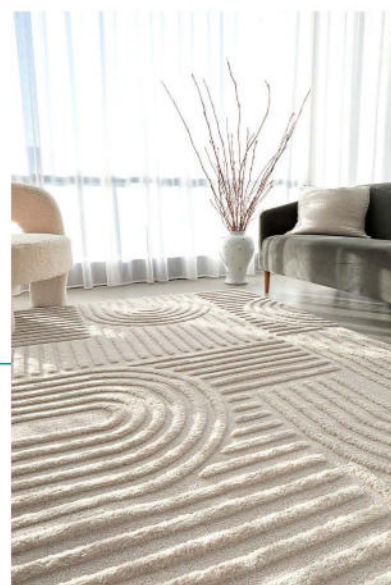
out as necessary. Last night I was zooming in and out on a page detail when I noticed your invitation: Write to us! The columns that followed set me thinking about all the good times I've had reading the magazine. So here I am today, invitation accepted.

Seven years ago I moved to a small coastal village in Tropical North Queensland. I used the last of my savings to finish the house, which left no money for decor. No worries. Between Kmart and 45 years of ideas gleaned from BHG, I have created a special space for myself and my friends to enjoy. :)

– *Jeanette*

CONGRATULATIONS!

We loved hearing your life story and knowing BHG played a small part. Enjoy this Rug Culture rug as a token of our appreciation for 45 years of loyalty.



Shifting perspectives

The recent passing of my father prompted me to reflect on my life and the spaces I inhabit. As I navigated my grief, I found solace in *Better Homes and Gardens* magazine and TV show. Each article and episode became a source of inspiration, guiding me toward a life enriched by nature, purpose, and beauty.

I expanded my garden to include flowers, native plants, and a vegetable patch. The process of nurturing these plants mirrored my journey of healing, encouraging me to embrace the cycles of life and death.

In a world that often feels overwhelming, finding solace can seem daunting. But sanctuary has been found in BHG and I express my deepest gratitude to the individuals behind this remarkable publication.
– *Rachel*



Melting magic!

I wanted to share a photo of my husband's wonderful Tigga Mac ice-cream truck cake. My husband loved the challenge of creating the melted ice-cream effect and making the cone stay put. He created it for my son's ninth birthday party and everyone loved it!

Thank you for the recipe. I love reading *Better Homes and Gardens* each month for inspiration and ideas to share with others.

– *Lynda*



Don't stop, doorstep

I bought the April '25 BHG magazine and made the Easter duck doorstop straight away, I'll be making more!
– *Sheila*

Value packed

Times are pretty tough for everyone right now. Our family is definitely feeling the pinch now that we no longer have a regular income, so it means that a lot of my energy now goes into changing the way we do things at home – making instead of buying and finding frugal ways to continue having a beautiful life. Thank you for the April issue which added significantly to my repertoire of money-saving, waste-reducing tips and tricks – exactly what I needed. I know I will be referring back to this many times in the coming months. Thank you!

– *Genevieve*

Generation dreaming

Having enjoyed your magazine as a new bride in the late '70s, and still going, I want to express my sincere appreciation of the efforts your editors and staff have contributed over the years.

Many a crochet or knitting project has been created, a garden project begun (and brought to fruition), a word of advice been taken, and a DIY project attempted.

Perhaps my favourite part of all is sharing the magazine with my granddaughters.

We love to sit down together and pore over the decorating section

discussing the various styles and dreaming up ideas for their future homes. It's become a cherished tradition, and *Better Homes and Gardens* magazine provides the perfect platform for these special moments. So thank you!

– *Di*

UP FOR GRABS FOR READERS

Cricut Explore 4,
in pink vinyl
VALUED AT \$498



Our favourite reader email will receive this Cricut Explore 4, in a pink vinyl colour. Make labels, decals, T-shirts and more!



HOW TO CONTRIBUTE

Scan the code to fill out our online reader letter form, or email us at bhgmagenquiries@aremedia.com.au. Make sure to include your full name, mailing address, email address, and daytime phone number.

By writing to us at bhgmagenquiries.com.au you provide permission for your words to be reprinted, in part or in full, across our platforms.



BALI SHEER
CURTAINS IN PEARL.

BEST DRESSED

Whether you're maximising a view or emphasising a special spot, some expert advice on the right window coverings can really transform a space.

Choosing flooring, fittings, paint colours and window coverings takes some serious thought and planning. If you're a seasoned expert it can be an easy or even enjoyable decision-making process, but if you're new to it or tend to second-guess your design selections, it's probably worthwhile getting in an expert. However, that doesn't have to be a costly interior designer.

Carpet Court's in-store experts are perfectly positioned to help guide your planning and selections at every stage.

From the 'dreaming' stage to the selection steps, they can help guide your decisions based on your budget, room needs and personal style. Importantly, they can also offer practical advice so that your decorating decisions don't just look good, but suit the way you live and use your space.

With more than 200 locally-owned Carpet Court stores nationally, there are plenty of ways for you to connect and choose from their extensive range of plantation shutters, sheers, curtains, roller blinds and motorised blinds.



"I love how sheers can add a sense of openness to a room without compromising light."

NONCI NYONI,
BETTER HOMES & GARDEN STYLIST



SHEER DELIGHT

Investing in curtains can really elevate a room. Sheer curtains diffuse natural light and provide privacy at the same time. If you get a lot of natural light in the room, they can also protect furniture and floors from UV exposure.

VERI SHADES® NET IN WHITE.

ROLL ON UP

Roller blinds are perfect for bay windows or small rooms where space is a premium. They can be layered with blackout and sheer options so that you can modify the level of light in a room without compromising privacy. They're an easy, streamlined option.

CONTEMPORARY BLOCKOUT ROLLER BLINDS IN QUILL.



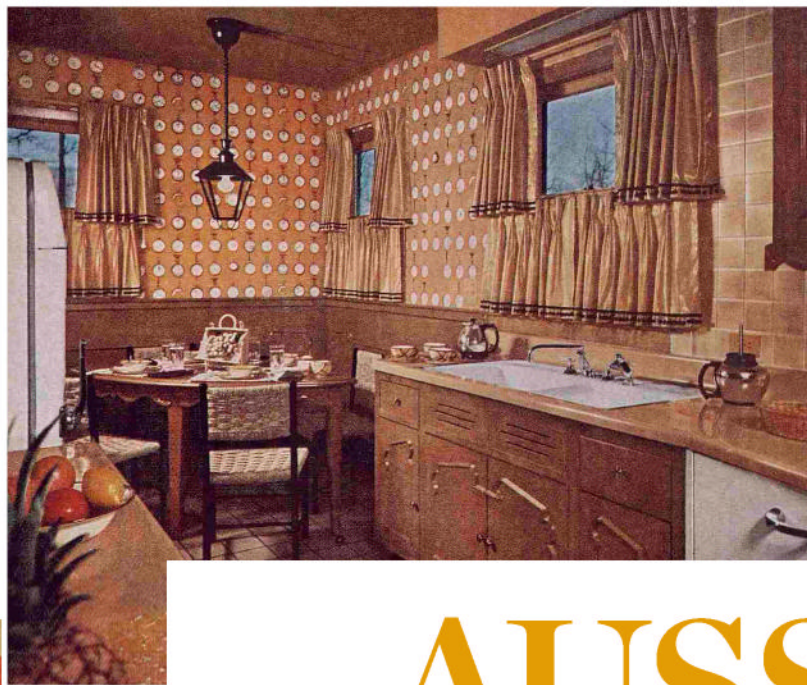
STYLISH LOUVRES

A contemporary and versatile solution, plantation shutters add privacy, elegance and easy light control to a room. They're well-suited to the home office, living room and bedrooms.

INDOOR PLANTATION
SHUTTERS IN WHITE.

CARPET COURT

For more, please visit carpetcourt.com.au



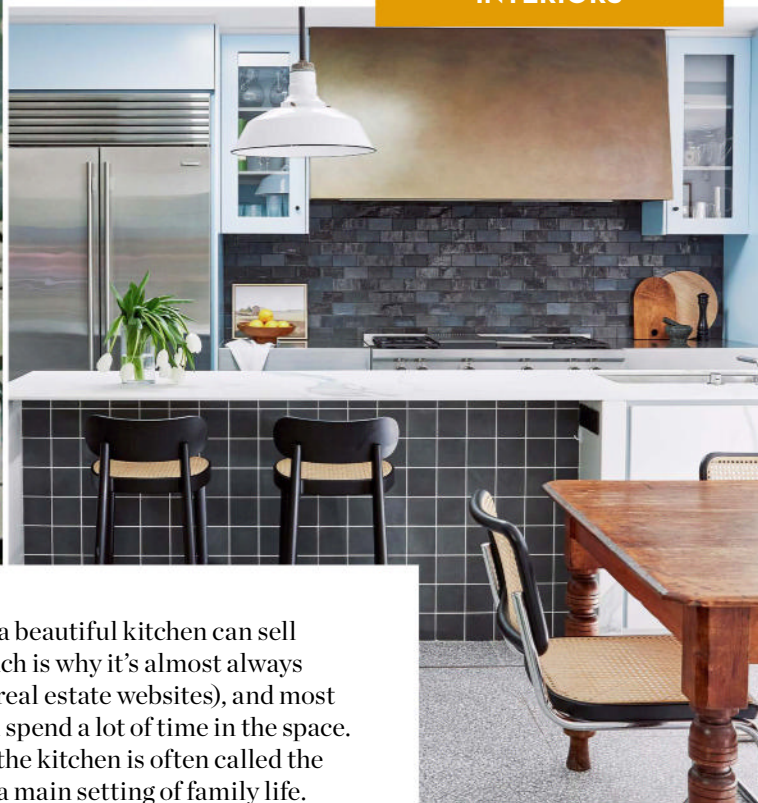
AUSSIE KITCHENS

THROUGHOUT THE ERAS

Words LYNNE TESTONI

Over the past 100 years, our kitchens have changed in many ways - moving from a lean-to at the back of the house to becoming the centre of family life.





They say that a beautiful kitchen can sell a house (which is why it's almost always featured on real estate websites), and most families will spend a lot of time in the space.

There is a reason why the kitchen is often called the heart of the home. It's a main setting of family life.

From the bright primaries of the 1960s and '70s, to the cool whites of the early 2000s and even the Hamptons style of the past few years, Australians have stamped their personal style on the cooking zone.

The Masterton Group has been building homes for 60 years and has seen many styles of kitchens come and go. However, interior designer Audrey Lock says that while the design and tools may evolve, the kitchen's core stays the same. "Kitchens have undergone many changes throughout the decades, especially in design aesthetics and the evolution of appliances," she says. "However, the key element in a kitchen that has remained constant is its fundamental purpose – that of a space for preparing and sharing food."



1920s–30s:

THE FUNCTIONAL KITCHEN

As Australia developed from its colonial era into nationhood in the 20th century, kitchens started to become a room of their own, rather than an afterthought tacked onto the back of the house.

Curator at the Powerhouse Museum, Anni Turnbull, says that kitchens of the 1920s and 1930s were still small, enclosed spaces, usually

featuring freestanding stoves and pantries. Bench space was rare and inconsistent – no flatpacks available then! Most cupboards were handmade and many didn't have doors, just curtains to keep insects at bay.

Some of the early appliances reflected a pride in the new country – with names such as the Kooka stove (featuring a kookaburra) and the

Coolgardie meat safe, which included a hessian flap that was soaked in water to keep its contents cool, and had its feet in tubs of water to keep pests out.

The first home refrigerators arrived in 1927, but they were very expensive and out of reach for most Australians. In fact, one in four households still didn't have a refrigerator in the 1950s, Anni tells us! If you did own a fridge, it was installed in a place of pride.

Milk was delivered daily. Butter and cheese were often handmade, and most people shopped for meat and fresh vegetables every day, storing little except for items such as flour, sugar and some grains.



July, 1922 45

Now!

At the new low 1922 price, the Range Eternal is the greatest value in home equipment you can find anywhere. The unequalled quality of the range, its wonderful convenience, lasting beauty and fuel economy make it a desirable investment now.

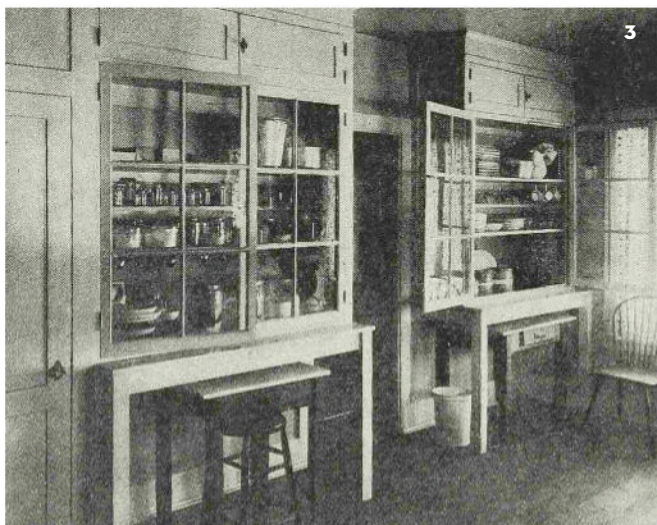
Thousands of users say the Range Eternal is the finest range anyone can own. It is made of certified malleable iron and gives a lifetime of satisfactory kitchen service.

See the Range Eternal at your dealer's and write to us for a free copy of "24 Wonder Recipes".

Engman Matthews Range Co.
The Manufacturers of "Malleable" Ranges
GOSHEN, INDIANA

Regular, reverse and square models. Finished with white or blue enameled panels, or plain, as desired. Plain Polished top, or Parker Process rust-resisting. 18-inch oven. 10-gallon reservoir. 32 real features.

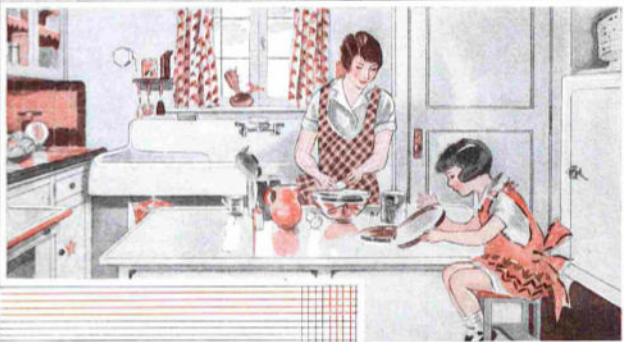
The Range Eternal
"Everlastingly Good"



Views of interesting corners in the *Better Homes and Gardens'* new "testing-tasting" kitchen. These pictures were drawn from photographs. Below, a tasting nook at the west end of the kitchen is directly opposite the sink and work-table shown in the center. The little, modern table has a surprising capacity for cookbooks and toys, as well as for the many delicacies tested



4



OPPOSITE

1 The Range Eternal, July 1922, from *Better Homes and Gardens*.

2 Kitchen storage cupboard, 1930, from Powerhouse Museum.

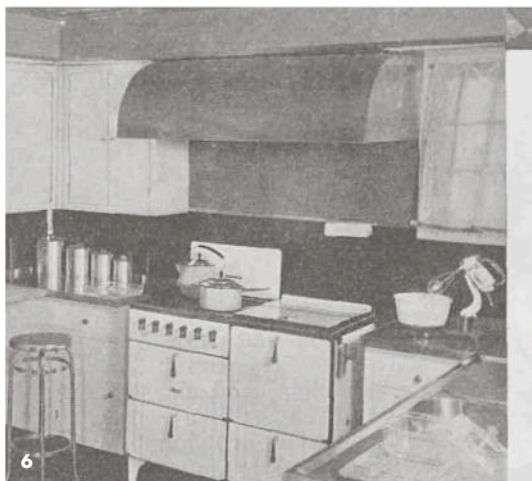
3 Large cupboards with glass doors and tables with castors, add to the convenience of this kitchen, October 1922, from *Better Homes and Gardens*.

THIS PAGE

4 Views of interesting corners in the *Better Homes and Gardens'* new "testing-tasting" kitchen, February 1929, from *Better Homes and Gardens*. **5** Rotary kitchen canister made by Metters Ltd of Sydney, 1920-1930, from Powerhouse Museum. **6** A compact kitchen modern in both plan and equipment, with cove lighting over all work areas, October 1934, from *Better Homes and Gardens*.



BETTER HOMES and GARDENS, February, 1929



6

Our New "Testing-Tasting" Kitchen

It Is Thoroly Modern in Equipment and Furnishings

JOSEPHINE WYLIE
Associate Editor, Director of the Home Department

Drawings by
Louise C. Rumley



5

1930s

Influenced by Art Deco design, kitchens were all about geometric motifs, simple lines and maximising space efficiently. Metal cabinetry, stainless steel benchtops, linoleum and enamel were popular materials as they were easy to clean and maintain.

1940s–50s:

THE POST-WAR BOOM

With the introduction of electric ovens and refrigerators, our kitchens changed greatly during the post-war era. Food rationing also meant that many households tried to grow as much in the way of vegetables as possible and many kept chickens.

Museum curator Anni Turnbull says that the idea of standardising heights, and having kitchen benches and kitchen sinks, arrived in Australia in the '30s and '40s.

"Kitchens evolved after cooling was introduced," she says. "It meant that as consumers we didn't have to go out and buy milk, cheese and meat

every day because we had somewhere to cool it."

Interior designer Audrey Lock says that from a design point of view, kitchens of this era were all about the celebration of colour. "I'm immediately struck by the vibrant pastel colours, lino floors with playful patterns, and the bold pops of red," she says.



1950s

Major colour trends for the period included a wide range of pastels and brighter 'modern' colours, such as vibrant yellow, electric blue, red, black and white. A sophisticated Scandinavian colour palette, including shades of brown, cream, grey and green, were also popular.



1960s–70s:

BOLD & BRIGHT

The 1960s and '70s brought new materials – laminates and vinyls in particular. Kitchen design reflected the fashions of those years, and it was the era of statement colour (think orange and avocado green), as well as a growing trend for eating nooks, and the discovery of the magic triangle of food preparation, cooking zone and sink.

In Australia, the influx of post-war migration meant that our meals were changing, too. We added pastas, goulashes, stir-fries and more to the weekly repertoire. Many

new European migrants, particularly Italians and Greeks, had a culture of celebrating family events at home, which is why the kitchen began to grow in size.

This was a positive and exciting time in Australia – the economy was booming and the population was expanding. People were moving into the suburbs and enjoying the Australian dream of a home on a quarter-acre block and a larger, modern kitchen.

1960s

The most popular Dulux colours were Mission Brown and whites, along with splashes of bright, vivid pinks, greens and oranges.



5



A superb house on ONE LEVEL

A one-story house has many advantages all its own – yet people often build on one level for entirely the wrong reasons. Instead of opening to a terrace, a garden, or a view, some owners seal themselves off in an ill-planned box.

Not so with the Joe Chandelers of Seatons Bay, Washington. True, they did once plan to build a "ranch-style" house on their beautiful front property. But fortunately they went to the firm of architects Midun, Rudenour,



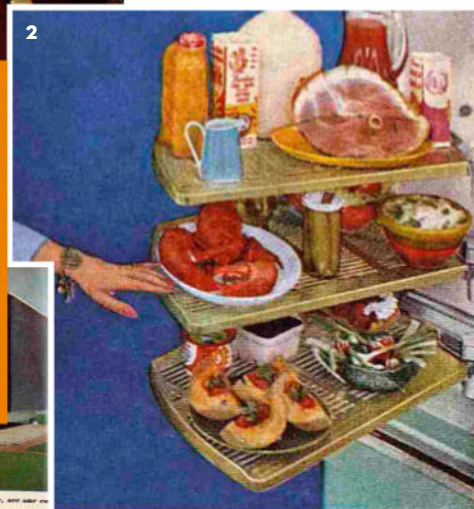
4



KITCHEN-FAMILY ROOM MAKES WORK RELAXING

1

2



3



1970s

This saw strong wall colours with white trim, or a solid ceiling colour with white walls. Top selling colours of the 1970s were Moon Yellow, Mexican Pink and Zenith Blue.

OPPOSITE 1 The kitchen-family space begins to appear, April 1969, from *Better Homes and Gardens*.

2 Three adjustable swing-out shelves, May 1960, from *Better Homes and Gardens*. **3** New! Changeable decorator panels for the fridge, May 1960, from *Better Homes and Gardens*. **4** A light-filled house on one level, May 1960, from *Better Homes and Gardens*. **5** A roll-out freezer, May 1960, from *Better Homes and Gardens*.

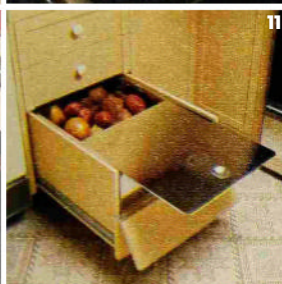
THIS PAGE 6 The Millots' newly renovated kitchen, November 1978, from *Better Homes and Gardens*.

7 Cupboards painted in blue gloss enamel, January 1979, from *Better Homes and Gardens*. **8** A double sink and dishwasher make an appearance, April 1979, from *Better Homes and Gardens*.

9 An additional kitchen preparation area, April 1979, from *Better Homes and Gardens*. **10** Turntable shelves, April 1979, from *Better Homes and Gardens*.

11 Built-in potato storage, April 1979, from *Better Homes and Gardens*.

12 Hideaway towel rack and **13** slide-out shelf, April 1979, from *Better Homes and Gardens*.

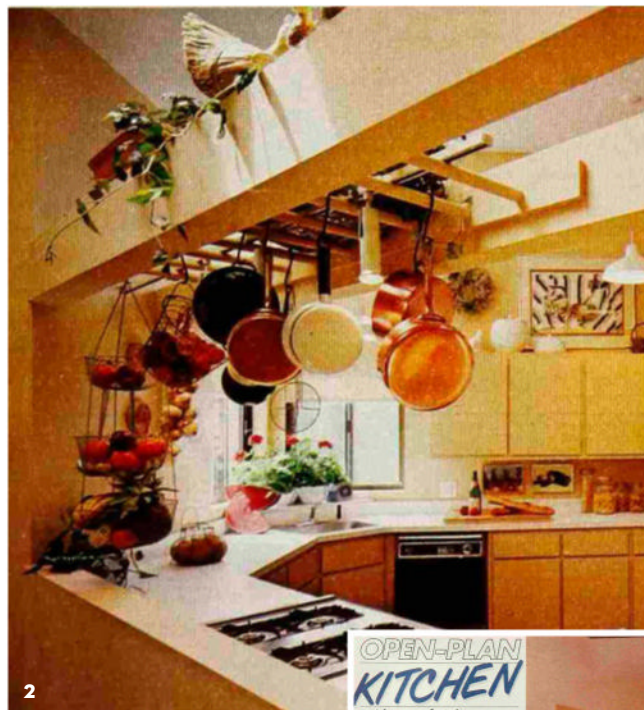


1980s–90s:

THE ENTERTAINER'S KITCHEN

Everything was bigger in the '80s – shoulder pads, hairstyles and, of course, kitchens. This era championed more bench space, while timber dominated the choice of kitchen cabinetry. White kitchens also became popular for the first time, with laminate cupboard doors increasing in popularity, often with timber trims and timber-look benchtops.

While women were still doing the majority of the cooking, more men started to move into the kitchen, so the space was expanded to encompass two cooks. The island bench also began to make an appearance, with



2



3

OPEN-PLAN KITCHEN with out-of-sight storage

Do you like the convenience of open shelving but don't want to show everything out of sight where the cooking's done? The open-plan kitchen lets you do just that. And while the shelving gives a better view, the room can double as a cosy retreat for the weekend friends as well as family.



1980s

There was a move away from the bright, bold colours of the 1970s, with a new range of colour collections reflecting nature. The Dulux Moods of Nature Collection included the subtle hues of Strawberry Fields to the cool serenity of Alpine Mists. Splashes of colour were injected with furniture or cushions.

many homes of this era including a breakfast bar, which doubled as extra preparation space. The newest kitchen appliance, the microwave oven, was also incorporated into many designs.

Architect and curator at the National Gallery of Victoria, Gemma Savio, says that in the 1990s, it was popular to design kitchens that were sleek and functional, reflecting a new passion for restaurants and dining out.

"It was this idea of almost like a semi-commercial kitchen in the home, with a lot of stainless steel and easy-wipe surfaces."

THIS PAGE 1 An angled island bench, November 1980, from *Better Homes and Gardens*.

2 Work triangle bench with fridge, sink and cooktop, March 1984, from *Better Homes and Gardens*. **3** Open-plan kitchen with out-of-sight storage, November 1980, from *Better Homes and Gardens*.

OPPOSITE 4 Stainless steel and timber veneer, February 1996, from *Better Homes and Gardens*.

5 Purple passion, February 1996, from *Better Homes and Gardens*. **6** A new kitchen for under \$700, February 1998, from *Better Homes and Gardens*. **7** Deep red and a tiled bench, February 1996, from *Better Homes and Gardens*.

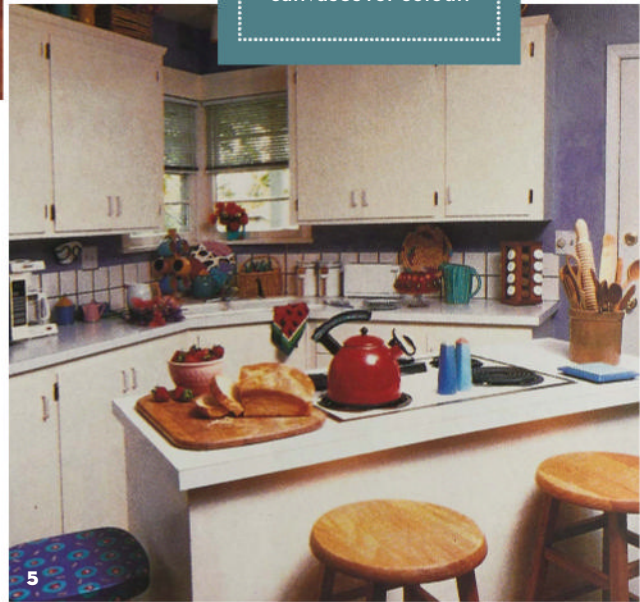


1990s

The '90s were all about colouring your home with confidence and it saw the start of the feature wall phenomenon. Painting single walls and sectional areas was the flavour of the decade, with bold colours making a comeback. Kitchens, living rooms and elsewhere were all canvases for colour.

“THE KITCHEN IS A PLAY SPACE. IT'S AN EATING SPACE. IT'S A LIVING SPACE. IT'S A WORKING SPACE. IT'S DOING ALL THESE THINGS FOR ALL DIFFERENT PEOPLE.”

GEMMA SAVIO, NGV



2000s-today

THE SMART AND STYLISH KITCHEN

As land and home sizes continue to shrink due to rising living costs, the needs of the modern family are evolving, says interior designer Audrey Lock from the Masterton Group. She says that open-plan designs mean that kitchens now complement the living and dining areas of the home aesthetically, with many featuring the same joinery and integrated appliances.

"Families are adjusting to smaller spaces, particularly in their kitchens, which now require more versatility and ample storage," Audrey says.

"Maximising storage is crucial to support the growing needs of families. More families today are seeking built-in butler's pantries and separate laundry rooms.

"While these features have always been a common inclusion in homes, I believe they've become a necessity for the modern family, rather than just an option."

Architect Gemma Savio, a curator at the National Gallery of Victoria, says that modern kitchens have become a space that can be enjoyed by the whole family, not just the cook, and celebrate more of a shared division of labour, now that other family



2000s

The transition into the new millennium saw homeowners lean away from particular colour trends. Instead, they went back to basics with softer tones or built their own palettes. Popular Dulux paints included delicate hues such as Stowe White.

members often help with meals. However, she believes that function will always triumph over form.

"I think the practicalities of the kitchen remain the

same in that efficiency is always going to be in fashion in a kitchen, regardless of how large or how small your kitchen is," she says.

THIS PAGE 1 White cabinets and marble contrast with a dark floor in 2021. **2** Looking into a butler's pantry, April 2023, *Better Homes and Gardens*. **OPPOSITE 3** The same timber shade features on the cabinets and table in an open-plan design from 2010. **4** A bench-level window sits between olive and white Kaboodle cabinets, April 2024, from *Better Homes and Gardens*. **5** A family kitchen in 2014. **6** Dark cabinets are on trend, April 2023, from *Better Homes and Gardens*.



“FAMILIES LOOK SO DIFFERENT TODAY THAN THEY DID 50 YEARS AGO. WE WORK FROM HOME. WE HOST.”

GEMMA SAVIO, NGV

2020s+

INTO THE FUTURE



Looking ahead, architect Gemma Savio thinks that sustainability is going to become a bigger issue when designing kitchens, along with the ability to create colourful, individual spaces.

"There's almost two schools of thought," she explains. "One is probably around a more kind of austere, environmentally led approach to designing the home. So using timbers, ceramics, and drawing on Japanese aesthetics. And then there

is more of a decorative, almost a modernisation of Italianate design, where you have lots of different coloured marbles and decorative light fittings and things in the kitchen as well, which is something that has not been in fashion at all over the past 30 years."

"I think that the trends are much broader than they have ever been, and I think people feel a lot freer to break away from a linear way of designing."

However, interior designer Audrey Lock



believes the kitchen will always remain the heart of the home.

"While the colours and the trends may change, and technological advancements will undoubtedly lead to shifts in kitchen designs over time, one thing will stay the same: the goal of creating a space that is more than just a workstation," she says.

"It will be a centrepiece for family life – a place to entertain, share meals, learn and, of course, prepare and create meals whether it be for yourself, a family or friends." ■



Know a tradie who's built a dream kitchen?

Enter them in our

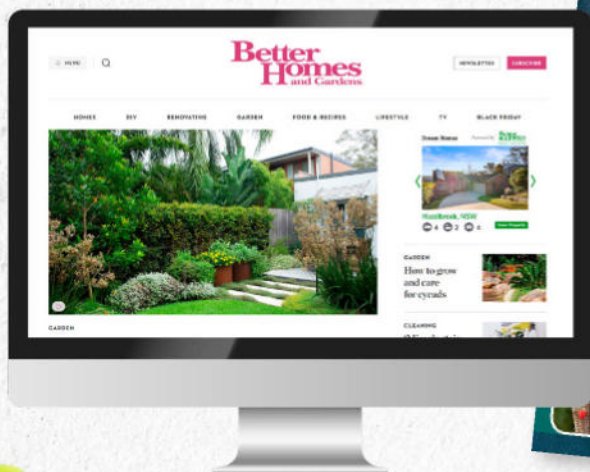
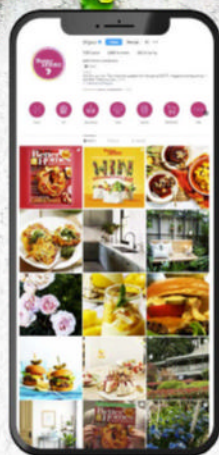
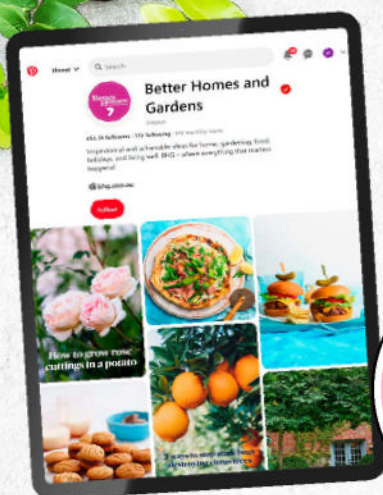
TRADIE OF THE YEAR COMPETITION.

See page 103.

THIS PAGE 1 A contemporary approach to using marble.

2 Timber, stone and neutrals in an environmentally led look.

We'd love to hear about your kitchen history.
Send us a picture, or write to us and share your stories.
bhgmagenquiries@aremedia.com.au



**CONNECT
DIGITALLY**

Scan the code
to check out
our digital
channels.

We're always at your fingertips

So much more content! **PLUS** discover our very best deals

NEVER MISS A BHG MOMENT!



facebook.com/bhgaus



@bhgaus



pinterest.com/bhgaus



www.bhg.com.au

FOOD

**THE
PICKLE SHELF**
Recipe on page 42

Made from SCRATCH

Investing time brings big rewards, from pickles to curry, baking and more.

Photography TIM ROBERTS *Styling* LUCY BUSUTTIL *Recipes and food preparation* CLARE MAGUIRE



**ROASTED GARLIC
AND TOMATO
NO-KNEAD
FOCACCIA**
Recipe on page 42

WINE PAIRING
Taylors Jaraman
Grenache 2021

“THE JARAMAN GRENACHE IS
MY GO-TO WHEN COOKING WITH
FRESH, SUN-RIPENED PRODUCE.”

MITCHELL TAYLOR, THIRD-GENERATION WINEMAKER AND
MANAGING DIRECTOR, TAYLORS WINES

“I ALWAYS REACH FOR A CHARDONNAY WHEN MAKING PESTO - THE FRESH STONE FRUITS AND ACIDITY CUT THROUGH THE RICHNESS BEAUTIFULLY.”

MITCHELL TAYLOR, THIRD-GENERATION WINEMAKER AND
MANAGING DIRECTOR, TAYLORS WINES

**FLUFFY GNOCCHI
WITH HOMEMADE
BASIL PESTO**

Recipe on page 42

WINE PAIRING
Taylors Jaraman
Chardonnay 2024



**SUNDAY ROAST
LAMB AND VEG PIE**

Recipe on page 44

WINE PAIRING

Taylors Jaraman Cabernet
Sauvignon 2022



Perfect wine MATCHES

When you pour your heart into making a scrumptious meal for you and yours, you want to enjoy it with something delicious. To find wine matches that complement these comforting recipes, we asked Mitchell Taylor, third-generation winemaker and managing director of Taylors Wines, which drops he would choose.



Roasted Garlic & Tomato No-Knead Focaccia + Jaraman Grenache 2021

The red fruit notes of raspberry and cherry in this delightful grenache will balance the sweet and savoury flavours of the focaccia. Hints of clove and tobacco in the wine go really well with the roasted garlic.



Fluffy gnocchi with homemade basil pesto + Jaraman Chardonnay 2024

This chardonnay with its fresh stone fruit, melon and crème brûlée notes is the perfect pair for this comforting dish. The bright acidity of the wine will balance the richness of the pesto.



Sunday roast lamb and veggie + Jaraman Cabernet Sauvignon 2022

The generous ripe blackcurrant flavours of this cab sav are nicely balanced with fine tannins and a smooth, velvety finish. It's the perfect match for a hearty roast lamb pie!



Thai red chicken curry with homemade paste + Jaraman Shiraz 2022

You need a full-bodied wine to meet the bold spices of this tasty homemade curry! This shiraz boasts notes of plum, cherry, oak and roasted coffee beans with hints of clove – a great complement to the curry's spiciness.



“ROAST LAMB AND A GLASS OF THIS CAB SAV – IT'S A RITUAL IN MY HOUSE FOR A COSY SUNDAY NIGHT IN.”

MITCHELL TAYLOR, THIRD-GENERATION WINEMAKER AND MANAGING DIRECTOR, TAYLORS WINES

**THAI RED CHICKEN
CURRY WITH
HOMEMADE PASTE**

Recipe on page 46

WINE PAIRING

Taylors Jaraman
Shiraz 2022



ROASTED GARLIC AND CHERRY TOMATO NO-KNEAD FOCACCIA

Preparation time 40 mins plus overnight proving

Cooking time 1 hour 10 mins

Serves 6

1 garlic bulb, unpeeled
 3 2/3 cups (550g) bread flour
 7g sachet (2 tsp) dried yeast
 2 tsp sea-salt flakes
 1 3/4 cups (430ml) water
 1/3 cup extra virgin olive oil
 15 sage leaves
 200g cherry tomatoes on vine, larger ones halved
 Sea-salt flakes, to sprinkle

STEP 1 Preheat oven to 220°C/200°C fan-forced. Wrap garlic in foil and roast for 30-40 minutes, until soft. Let cool, then squeeze garlic flesh into a bowl and mash with a fork until smooth. Set aside.

STEP 2 Combine flour, yeast, salt and water in a large bowl. Cover and set aside for 15 minutes.

STEP 3 In a small bowl, stir 1 tablespoon oil into garlic. Add to dough, stirring to incorporate. With slightly damp hands, stretch one side of dough up and fold to the opposite side. Turn bowl 90 degrees and repeat three more times, creating a taut dough. Stand for 10 minutes. Repeat process two more times.

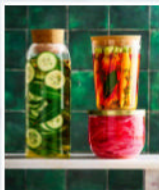
STEP 4 Cover bowl with clean damp tea towel. Refrigerate overnight.

STEP 5 Line a 20cm x 30cm lamington pan with baking paper. Tip dough into pan, using the palm of your hand to push it to the edges. Cover with a clean damp tea towel. Let stand in a warm place for 1 1/2 hours, until dough doubles.

STEP 6 Preheat oven to 240°C/220°C fan-forced. With oiled hands, press dimples in the dough, then press in sage and tomatoes. Drizzle with 2 tablespoons oil. Sprinkle over sea-salt flakes. Bake 25-30 minutes, until golden and cooked. Drizzle with remaining oil. Cool in pan 10-15 minutes, then transfer to a rack. Serve warm or at room temperature.

COOK'S TIPS

- If you don't have time to prove the dough overnight, let it prove in a warm place for 2 hours instead.
- Serve this focaccia the day it's made.



THE PICKLE SHELF

Preparation time 15 mins plus overnight standing

Cooking time 5 mins

Makes 3 jars

2 cups white wine vinegar
 2 cups water
 2 Tbsp sea salt
 1/2 cup caster sugar
 2 lebanese cucumbers, thinly sliced
 400g baby carrots, peeled, halved
 2 red onions, thinly sliced
 1/4 cup fresh dill sprigs
 2 tsp yellow mustard seeds
 2 fresh bay leaves
 1 tsp fennel seeds
 1/2 bunch fresh thyme
 1 tsp black peppercorns

STEP 1 Combine vinegar, water, salt and sugar in a saucepan on medium heat until sugar and salt dissolve.

STEP 2 Divide cucumber, carrot and onion among three sterilised 500ml jars. Add dill and mustard seeds to cucumber jar. Add bay leaves and fennel seeds to onion jar. Add thyme sprigs and peppercorns to carrot jar.

STEP 3 Pour vinegar mixture over vegetables. Seal, then cover and refrigerate for at least 1 day.

COOK'S TIP

To sterilise jars, wash jars and lids in hot, soapy water. Rinse, then put on a tray in a 120°C oven for 10 minutes or until dry. (Remove rubber seals first!) To sterilise rubber seals, put in a container and cover with just-boiled water.



FLUFFY GNOCCHI WITH HOMEMADE BASIL PESTO

Preparation time 45 mins

Cooking time 1 1/2 hours

Serves 4

1kg large desiree or sebago potatoes, scrubbed, unpeeled
 1 tsp fine sea salt
 1 Tbsp extra virgin olive oil, plus extra to drizzle
 1 free-range egg yolk
 2/3 cup plain flour, plus extra for dusting
 1/4 tsp fine sea salt

PESTO

2 1/2 cups basil leaves, plus extra to serve
 1 garlic clove, crushed
 1/2 cup extra virgin olive oil
 1/2 cup finely grated parmesan, plus extra to serve
 1 Tbsp lemon juice
 1/3 cup toasted pine nuts (see Cook's Tips)

Baby rocket leaves, extra basil leaves, to serve

STEP 1 Preheat oven to 200°C/180°C fan-forced. Pierce potatoes with a fork. Rub with salt and 1 tbsp of oil and roast for 1 hour-1 1/4 hours or until tender. Set aside to cool completely. Peel skins, then press the flesh through a potato ricer or use the fine side of a box grater.

STEP 2 Meanwhile, for pesto, place basil leaves, garlic and oil in a food processor and blitz until smooth. Add parmesan, lemon juice and half the pine nuts, pulse to combine. Transfer to a bowl, stir in remaining pine nuts. Season.

STEP 3 Weigh grated potatoes. You will need 500g. Place in a large bowl. Drizzle over egg yolk, sprinkle with flour and salt. Gently knead together until smooth. If dough feels sticky add a little extra flour. Divide dough into four equal portions.

STEP 4 On a lightly floured surface, roll each portion of dough into a rope about

“YOU DON'T NEED A FANCY PIPING NOZZLE FOR THIS SNAZZY TOPPING, JUST SNIP THE END OFF A PIPING BAG!”

SARAH MURPHY, SENIOR FOOD EDITOR

FEED A CROWD
TIRAMISU
Recipe on page 46



2.5cm thick. Cut dough into 2.5cm pieces. Gnocchi can be cooked as pillows or, if you like, dust gnocchi with flour and, using your thumb, roll each piece down a gnocchi board (or use back of a fork) to form little ridges.

STEP 5 Bring a large saucepan of salted water to the boil, add gnocchi and cook for 3 minutes or until they float. Drain well and transfer to a tray using a slotted spoon.

STEP 6 Heat remaining oil in a frying pan on medium. Add drained gnocchi and cook, without stirring, for 3 minutes or until browned on one side. Turn gnocchi and cook a further 3 minutes. Remove from heat and stir in pesto. Serve with baby rocket, extra basil, parmesan and pine nuts.

COOK'S TIPS

- For a twist, pine nuts can be swapped for toasted blanched almonds or hazelnuts.
- Pesto can be made up to 2 days ahead. If making ahead, place in an airtight container and cover with a layer of olive oil.



SUNDAY ROAST LAMB AND VEG PIE

Preparation time 30 mins

Cooking time 3 hours

Serves 6

1 x quantity rough puff pastry (see p47), or 2 sheets butter puff pastry, thawed

1.2kg boneless lamb shoulder, fat trimmed, cut into 5cm chunks

1 onion, peeled, cut into wedges

2 carrots, roughly chopped

1 Tbsp olive oil

Sea-salt flakes and freshly ground black pepper, to season

2 cups beef stock

¼ cup red wine

2 Tbsp tomato paste

2 Tbsp balsamic vinegar

5cm sprig rosemary

2 large sebago potatoes, peeled, cut into 5cm chunks

400g kent pumpkin, peeled, cut into 5cm chunks

2 tsp plain flour

¼ cup frozen peas

1 free-range egg, lightly whisked

Thyme leaves, to serve

STEP 1 If using rough puff pastry, make pastry following steps 1 and 2 on page 47.

STEP 2 Preheat oven to 220°C/200°C fan-forced. Place lamb, onion and carrot in a large roasting pan. Season. Toss with oil and roast for 20 minutes, turning once, until the lamb and vegetables are lightly browned.

STEP 3 Reduce oven to 160°C/140°C fan-forced.

STEP 4 Remove pan from oven and drain off any fat. In a jug, combine wine, stock, tomato paste and vinegar. Pour over lamb mixture. Add rosemary, then cover pan with foil. Roast for 1 hour 30 minutes. Add pumpkin and potato. Cover, roast 30 minutes.

STEP 5 Increase oven to 220°C/200°C fan-forced.

STEP 6 Remove ¼ cup cooking liquid from pan and place in a bowl. Add flour and stir to combine. Discard rosemary sprig from roast lamb mixture. Transfer roast lamb mixture to a 12-cup capacity rectangular or oval baking dish. Stir in flour mixture and peas.

STEP 7 If using rough puff pastry, roll out pastry to 5cm wider than dish. Drape over dish, roughly crimping edges. If using pastry sheets, join sheets by overlapping on one side by ½ cm, pressing the edge to seal, to form a large rectangle. Drape pastry over dish and roughly crimp edges (if your pan is wide you may need to flatten pastry slightly with a rolling pin to widen it before draping over). Pierce a small cross in the middle of the pastry to let steam escape. Brush with egg.

STEP 8 Bake 30–35 minutes, until pastry is golden. Allow to stand for 10 minutes before serving. Season and scatter thyme leaves over to serve.



**APPLE TARTE
TATIN WITH
ROUGH PUFF
PASTRY**

Recipe on page 47



THAI RED CHICKEN CURRY WITH HOMEMADE PASTE

Preparation time 25 mins

Cooking time 20 mins

Serves 4

2 Tbsp vegetable oil
400ml can coconut milk
400g chicken thigh fillets, cut into 2-3cm pieces
2 lebanese eggplants
3 makrut lime leaves
¼ cup thai basil leaves
1 Tbsp fish sauce, plus extra to taste
1 Tbsp palm (or brown) sugar
⅓ cup water
200g baby red capsicum, halved, deseeded
225g can bamboo shoots
1 Tbsp lime juice
Jasmine rice, coriander or thai basil, lime wedges, to serve

RED CURRY PASTE

3 dried red chillies, deseeded
1 Tbsp dried shrimp
1 tsp coriander seeds
1 tsp cumin seeds
1 tsp ground white pepper
1 tsp fine sea salt
3 makrut lime leaves, de-stemmed
1 Tbsp galangal (or ginger), peeled, finely chopped
2 small lemongrass stalks, white part only, thinly sliced
1 Tbsp fresh coriander roots
6 birdseye chillies, thinly sliced
2 small eschalots, peeled
6 garlic cloves, peeled

STEP 1 To make curry paste, place dried chillies and shrimp in a small bowl. Cover with boiling water, soak for 10 minutes, then drain. Meanwhile, in a small frying pan, dry-toast coriander seeds, cumin seeds and white pepper for 30 seconds or until fragrant. Transfer to a mortar and pestle and pound to crush. Add soaked chillies, shrimp and salt; pound again

for 30 seconds. Add lime leaves, galangal and lemongrass, pound for 1-2 minutes until incorporated. Adding one ingredient at a time, add coriander root, birdseye chilli, eschalots and garlic, then pound to a smooth-ish paste.

STEP 2 To make curry, heat oil in a large pan on medium heat. Add curry paste and cook 5-6 minutes, until fragrant. Add ½ cup coconut milk and simmer for 2-3 minutes, until oil separates.

STEP 3 Add chicken, eggplant, makrut lime and thai basil. Cook, stirring, for 5 minutes, then add fish sauce, sugar, water and remaining coconut milk. Bring to a simmer on low heat. Add capsicum and bamboo shoots. Cook a further 5 minutes or until chicken and eggplant are just cooked.

STEP 4 Remove pan from heat, stir in lime juice. Add fish sauce, palm sugar or extra lime to your taste. Serve with rice, coriander or thai basil, and lime wedges.

COOK'S TIPS

- To make a smooth curry paste, it's important to add the ingredients in the order specified, using the harder ingredients first and adding the softer ones last.
- To store curry paste, put in a clean screw-top jar, cover with a layer of oil and refrigerate for up to 1 month.



FEED A CROWD TIRAMISU

Preparation time 45 mins plus 4 hours+ chilling time

Serves 10-12

¼ cup instant coffee granules
1⅔ cups boiling water
¾ cup Marsala, plus ½ cup extra (see Cook's Tips)
750g mascarpone
3 tsp vanilla bean paste or extract
3 egg yolks
½ cup caster sugar
2 egg whites

400g sponge fingers
¼ cup cocoa powder

STEP 1 Place coffee in a large shallow bowl. Cover with boiling water and whisk to dissolve. Set aside to cool, then stir in Marsala.

STEP 2 In a large bowl, combine the mascarpone, vanilla and remaining Marsala until smooth. Set aside.

STEP 3 Using a stand mixer with a whisk attachment, whisk egg yolks and caster sugar on high until sugar dissolves and mixture holds a trail, about 6-7 minutes.

STEP 4 Gently fold yolk mixture into mascarpone mixture. Transfer half the mixture to a bowl, cover and chill (this will be used to pipe a topping on the tiramisu).

STEP 5 In a clean bowl, using a stand mixer, beat egg whites for 3-4 minutes, until soft peaks form. Taking care not to lose too much air, gently fold egg white, a third at a time, through the remaining mascarpone mixture until combined.

STEP 6 To build tiramisu, quickly dip both sides of the sponge fingers in the coffee mixture. Arrange in an even layer in a large serving dish. Spoon over just under half the mascarpone mixture and dust with cocoa powder. Repeat with a second layer of soaked sponge fingers.

STEP 7 Transfer reserved mascarpone mixture to a piping bag fitted with a small round nozzle (or simply snip a small edge). Starting at the rim of the dish, pipe small walnut-sized amounts mascarpone mixture all the way around, then continue piping in circles until top of tiramisu is covered. Refrigerate for at least 4 hours or overnight. When ready to serve, dust with cocoa powder.

COOK'S TIPS

- Marsala can be substituted with coffee liqueur, dark rum or other fortified white wines such as Madeira or sherry.
- If it's a hot day and the mascarpone mixture is too soft to pipe neatly, refrigerate it for an extra 30 minutes before transferring to a piping bag.



APPLE TARTE TATIN WITH HOMEMADE ROUGH PUFF PASTRY

Preparation time 45 mins plus 2 hours chilling time

Cooking time 1½ hours

Serves 4

¾ cup caster sugar

140g cold butter, cut into small cubes

1 Tbsp lemon juice

3 tsp vanilla bean paste

1 tsp sea-salt flakes

1kg small granny smith apples peeled, cored, cut into quarters

Double cream, to serve

ROUGH PUFF PASTRY

1½ cups (250g) bread flour

1 tsp sea-salt flakes

250g very cold butter, cut into 3cm cubes

1 tsp lemon juice

100ml ice-cold water, plus extra

1 Tbsp if needed

STEP 1 To make rough puff pastry, place flour and salt in a food processor, then blitz for 5 seconds to combine. Add butter and roughly pulse a few times until butter is broken up but still in small pieces. Pulse while adding lemon juice and water, until it just comes together, adding up to an extra tablespoon of ice-cold water if needed. Tip mixture into a large bowl and gently press together and flatten into a disc. Wrap loosely with plastic food wrap and refrigerate for at least 30 minutes.

STEP 2 On a lightly floured work surface, roll dough into a 20cm x 40cm rectangle. With short side in front of you, fold dough into thirds like a letter. Bring bottom third up over middle third and top third down to cover bottom third. Wrap loosely again and refrigerate for at least 30 minutes. Rotate dough 90 degrees, so the seam side faces you. Repeat rolling and folding, as before. Wrap and refrigerate for 30 minutes, then repeat quarter turn, rolling and folding one more time. Refrigerate for at least 30 minutes before using (see Cook's Tips).

STEP 3 Preheat oven to 200°C/180°C fan-forced. Combine sugar and 2 tablespoons water in a 24cm

ovenproof frying pan or skillet on medium heat. Stir until dissolved, then bring to a simmer without stirring until it turns a deep golden brown. Taking care, as it will spit, add butter, lemon juice, vanilla and salt, then stir until combined. Tightly arrange apples, round-side down, in concentric circles. Return to heat and cook until apples start to colour and caramel has thickened (15–20 minutes). Remove from heat, set aside while rolling pastry.

STEP 4 On a lightly floured surface, roll pastry to 3mm thick, then cut into a 28cm round. Working quickly, drape pastry over apples, tucking the pastry edges down the sides of the pan. Bake for 40–45 minutes or until pastry is golden brown and cooked through. Set tarte aside for 10 minutes before inverting onto a serving plate. Serve immediately with double cream.

COOK'S TIPS

- If it's a warm day, the pastry may need longer chilling between folding.
- Rough puff pastry can be made up to 2 days ahead and stored in the fridge, or be stored in the freezer for up to a month ahead. If you're short on time, replace the rough puff pastry with store-bought puff pastry. ■



BLUE ANISE SAGE

The head-turning, frost-hardy and drought-tolerant blue anise sage (*Salvia guaranitica*) grows to 2.5 metres high and will hold up a garden border from summer to autumn.

CHARLIE ALBONE

Join me as I celebrate this unsung plant hero on *BHG* TV, Friday, April 11 at 7pm on Channel 7.

(Apologies, may be subject to change.)

For more garden tips, go to
BHG.COM.AU

SEEN ON BHG TV
FRIDAYS 7.00 



GET sage savvy

WITH CHARLIE

Used in food and medicines since the time of the ancient Greeks, sage is now a much-loved addition to our ornamental gardens.

Words JENNY DILLON

Sage is wonderful in the kitchen, and the earthy flavours and strong aromas in its soft, downy leaves mean a little goes a long way in cooking. It's the same in the garden; one little sage plant can be divided, propagated, or allowed to spread by itself with its adventurous suckers. And just as there are myriad ways to cook with it and reproduce it, there are also many different types of sage. Read on to find out more.



RUSSIAN SAGE

ORNAMENTAL *sage*

Drifts of colour rising above the foliage from spring to autumn are reason enough to plant sage, also commonly called salvia. Place it in a garden border, against a fence, in rockeries or in containers. The towers of flowers are a nectar feast for birds and pollinating insects, but it's the aromatic leaves that attract them in the first place.

Our top picks

The soft, silvery leaves of **purple sage** (*S. leucaphylla*) have an

intense pine-like scent. Its clusters of dazzling purple flowers emerge in spring and early summer.

While most salvias are perennial, **clary sage** (*S. sclarea*) only lasts two years. But it's worth growing because the summer flowers are held in large bracts ranging from lilac to pink to white, making it ideal for dried floral arrangements.

Blue anise salvia (*S. guaranitica*) has anise-scented foliage with purple-black buds and cobalt blue

flowers that emerge from summer through to autumn.

Russian sage (*S. yangii*), previously *Perovskia atriplicifolia*, looks ethereal in a mass planting. Its haze of aromatic, silver foliage boasts sprays of small but abundant lavender flowers in summer. When crushed, both leaves and flowers are aromatic – great for a potpourri!

Salvia 'Mystic Spires' is popular in gardens because of its long-lasting blooms and more compact size.



SALVIA 'MYSTIC SPIRES'

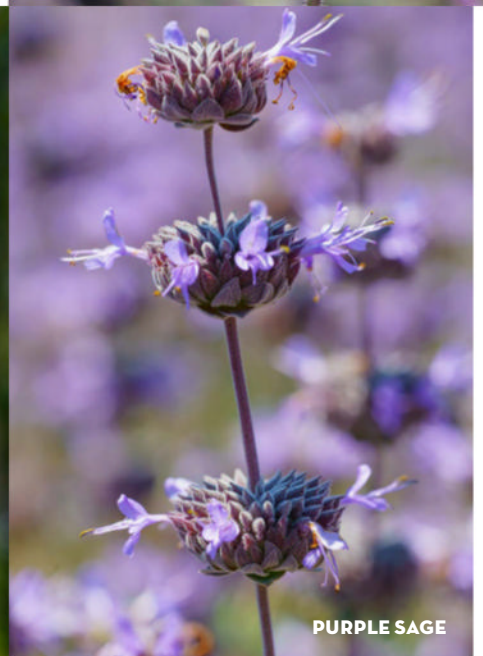
“SAGE IS
PART OF THE
MINT FAMILY
WHICH
INCLUDES
BASIL, THYME,
OREGANO
AND
LAVENDER.”

JENNY DILLON, GARDEN EDITOR

CLARY SAGE



CLARY SAGE



PURPLE SAGE

PINEAPPLE SAGE



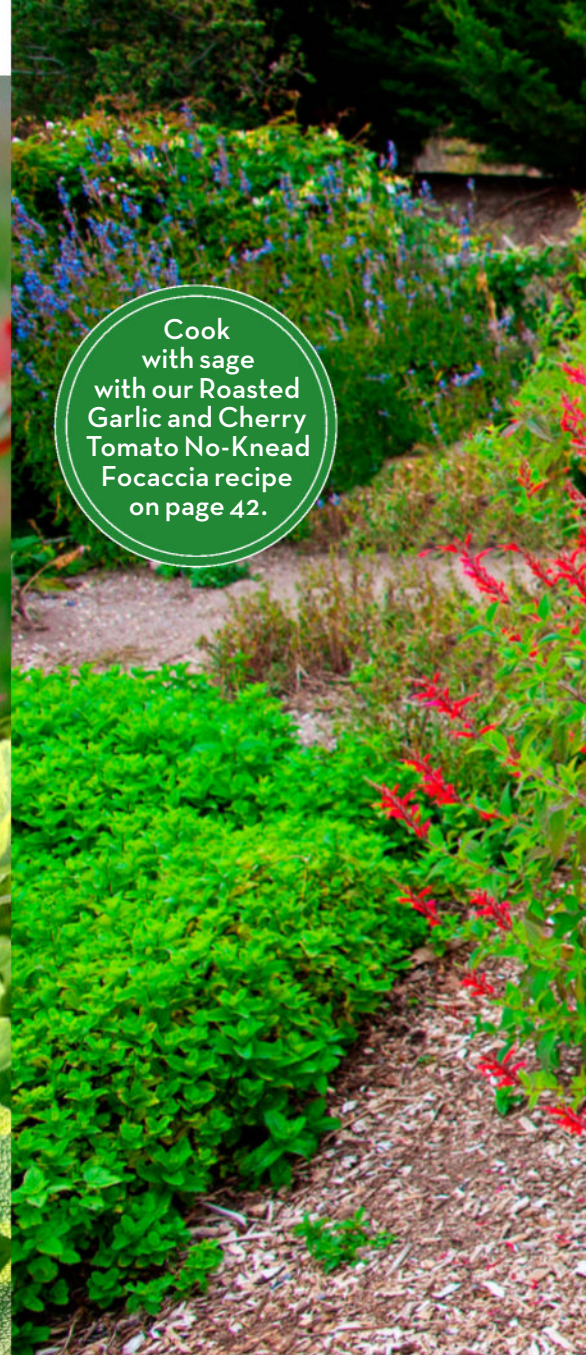
COMMON SAGE



VARIEGATED SAGE



Cook with sage with our Roasted Garlic and Cherry Tomato No-Knead Focaccia recipe on page 42.



CULINARY sage

Common cooking sage is *Salvia officinalis* and you can use it fresh or dried. Harvest the leaves in spring, when they are young and supple. Delicate-looking sprays of lavender flowers appear in early summer and can make the flavour of the leaves slightly bitter or less intense.

Add a decorative touch to your cooking with **variegated sage** (*S. officinalis* 'Icterina') which has grey-green leaves with chartreuse margins. The flowers in pale or bold purple arrive in late spring. Or you

can try *S. officinalis* 'Tri-colour' – its silvery-green leaves are edged in creamy white and blushed with purple. Spikes of pale blue or lavender flowers appear in early and mid-summer.

Pineapple sage (*S. elegans*) is a stunning ornamental with glowing red flowers from late summer to autumn. The leaves have a pineapple aroma when crushed and can add a tropical flavour to syrups and marinades. It grows 1.5 metres high and wide, so give it space.

TRI-COLOUR SAGE





CARE FOR *Salvias*

Aspect Full sun.

Climate Warm, hot, dry and coastal.

Soil Well-drained.

Water Drought tolerant. Too much water will cause stems to flop.

Food As light feeders, they only need a dose of all-purpose fertiliser in spring.

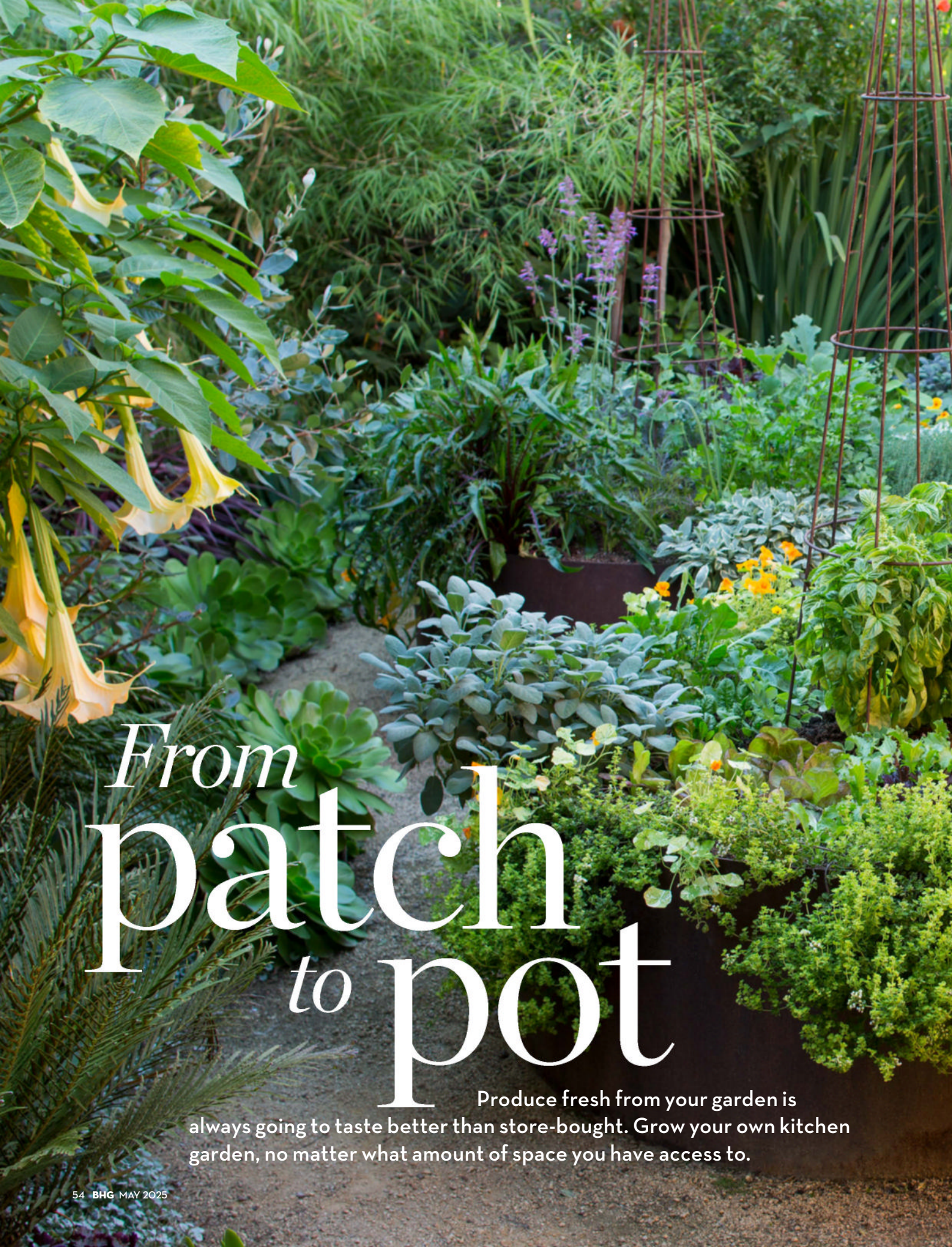
Pruning Deadhead spent flowers to encourage repeat blooming.

Reproduction tips

1. Trim suckers. When mature, sage sends out suckers. Dig around the roots, cut the suckers away and replant.

2. Separate. In late winter, dig up the plant and cut in half with a clean sharp spade and replant both plants.

3. From cuttings. It's easiest to propagate semi-hardwood cuttings. Make your non-flowering leaf-stem cutting 10-20cm long, cutting just below a leaf node. Remove the lower leaves and cut the remaining leaves in half to reduce the surface area. Put cuttings in moist compost and cover with a clear plastic bag or clear cloche, put in a shady area for about three weeks, then pot up or plant in a garden bed. ■



From patch *to* pot

Produce fresh from your garden is always going to taste better than store-bought. Grow your own kitchen garden, no matter what amount of space you have access to.



Words JENNY DILLON

You can establish a kitchen garden anywhere – a large yard, a small deck or courtyard, on the sunny balcony of your apartment, even in your dimly lit apartment kitchen. With the following tips and tricks, you can level up your green-thumb skills to match your expertise at the stove, happy with the notion that everything is ‘homemade’.



Kitchen gardens for LARGE SPACES

Function is the essence of a food garden, but it can also be decorative – like adding art to your craft. The French started this trend in the 16th century when they laid out kitchen garden beds in segments forming symmetrical shapes, with paths between each segment – *le potager en parterre*.

This structure of beds and paths makes it easier to tend to and harvest the plants, as well as granting easy access to rotate your crops each year. This reduces the need for chemicals, and helps build and maintain healthy soil.

You don't need to build a kitchen garden in such regular patterns – you can

make each plot irregular, as long as you can harness the benefits of the traditional design.

Decorate & pollinate

Many vegetables are highly decorative, including artichokes (both Jerusalem and globe), curly kale, red lettuce and Swiss chard. Peas, beans, pumpkins, zucchini and tomatoes produce flowers before they set fruit – but fruit only comes if they have been pollinated. To attract pollinating insects, add plants such as lavender, calendula and cosmos.

Other decorative plants keep pests away. Brightly coloured nasturtium can trap aphids, which prefer to feast on it than your »

ABOVE A path through your vegie patch – stepping stones or just bark chips – allows easy access to your harvest. It also ensures good air circulation which helps reduce the risk of pests and fungal diseases.

RIGHT The traditional *le potager en parterre* included colourful ornamental plants to encourage pollinators and shrubs to provide a wind break.

OPPOSITE Raised beds mean less bending and kneeling for you, while poles, ladders and twine help climbers such as beans seek out the sunlight.







DURABLE GOOD LOOKS

If you're looking for an easy to maintain fencing solution, check out durable COLORBOND® steel. It won't rot, it resists the progress of fire, and you can choose from 15 colours and a range of panel styles. Find out more at colorbond.com.

Turn to page
142 to find what
fruit and vegies
to sow this
month.

valuable vegies. The foliage of French marigold is strongly aromatic and deters aphids and whitefly, while its roots repel nematodes in the soil.

Hardy, handy herbs

Mediterranean herbs such as rosemary and lavender can play a big part in deterring slugs and snails in a vegetable garden.

As many pesticides can't be used on edible plants, growing or placing these herbs in your productive patch is especially handy.

Some herbs need to be contained in pots, particularly mint, which will take over if not hemmed in.

Think of your kitchen garden as a colourful, vibrant, living work of art that invites you to be part of its world. Now, start planning what to plant!



ABOVE Plant a herb garden with ornamentals in a circular bed outside your front door for a mix of colours, textures and scents.

RIGHT Have a blast with a colourful pergola. Bright blooms such as zinnias also attract pollinators to a vegie patch.

OPPOSITE Construct a trellis or teepee for climbing plants with bamboo stakes and twine.



PLANNING YOUR PATCH

Ensure that where you will grow your vegies gets full sun every day.

Vegetables are hungry beasts and need soil rich in nutrients that drains easily. If your garden's soil is sandy or clay, dig in lots of organic matter so the soil is loose and easy to work.

Know your seasonal temperatures. Many plants love a frosty winter (carrots, kale, brussels sprouts and broccoli) while others will shrivel in these seasons (capsicums, corn and eggplants). Some will wilt if summers are too hot and/or humid (root vegetables, many leafy greens – and cabbages). Make friends at your local nursery. They'll know the climate and stock plants that survive in it.

Make a list of the vegies you love to eat and what you don't. There's no point growing rainbow chard, no matter how pretty it is, if you dislike the taste. Use the space for something else.

Grow plants with similar watering needs next to each other to simplify tasks and increase your chance of success.

Think about growing your vegies from seed. It's cheaper and they won't suffer from transplant shock as seedlings do when taken from the nursery to your garden.

Many seed packets contain hundreds of seeds, but don't sow them all at the same time. You're not going to be able to eat hundreds of lettuces all at once! Sow what you think you can handle, taking into account that some seeds or seedlings will not thrive. Stagger sowing times so vegies aren't all maturing at the same time. Store unused seeds in the packet, in a cool, dry spot out of direct sunlight and away from moisture.

Read the seed packet instructions carefully for planting times, space between seeds, and water and food needs – every plant has its own idiosyncrasies.

SCAN ME

Vegetables need regular watering. Visit the patch daily and feel the soil to check its moisture level. Watering in the morning is best and do it with a hose rather than a sprinkler so you're watering the soil, not the leaves. Scan this QR code to check out the hose options from Hoselink.



Kitchen gardens in SMALL SPACES

When your outdoor area is a courtyard, deck or balcony – don't despair. You can still employ some design elements from a larger garden, along with a few clever small-space tactics, to create an innovative and productive area.

For example, install trellises against walls for climbers such as peas, beans, cucumbers and tomatoes. Or put brackets in walls from which to hang baskets. Strawberries are ideal for hanging baskets as the fruit shouldn't touch the soil. An old wooden step ladder can also be home to smaller potted plants.

As you'll likely be growing your vegies in pots or containers, you can choose to have an eclectic range of urn-like planters, square ones, glazed, terracotta or plastic. Or you can stick to a theme and make your selection sleek and modern. Just make sure all containers have drainage holes.

Set up your soil

Fill containers with quality herb and vegetable potting mix. For deep containers, save money by lining the bottom with broken up polystyrene, cover with geotextile fabric, then fill with potting mix.

You need about 30cm of mix for shallow-rooted



vegetables such as herbs, lettuce, spinach and spring onions.

For plants with longer roots such as peas, beans, carrots, cabbage, broccoli, beetroot, cucumber, eggplant, capsicum and tomatoes, you'll need 40–45cm of potting mix.

Deep-rooted plants such as artichokes, pumpkins and parsnips need about 60cm of mix.

Potted plants don't have access to the underground beneficial micro-organisms, worms and beetles that live in your garden soil. This means that eventually the mix collapses and runs out of nutrients, so it needs to be replaced every year or two. Do this when you've finished your winter harvest and are ready for spring planting.



SCAN ME

You can save water and time by turning your containers into wicking beds. Scan the code to watch *BHG's* Charlie Albone go through the simple steps to make your own.



TOP RIGHT Strawberries grown in a garden bed can be susceptible to soil-borne fungal disease, but putting them higher in a hanging pot can help and give you easy access to these ruby baubles.

ABOVE LEFT Growing green and purple basil in a pot means you can move it around to follow the sun or pop it in the shade during blistering hot afternoons.

RIGHT You can make the most of a sun-drenched patio or deck by growing potted citrus trees.



— GOOD TO KNOW —
GOOD AIR
CIRCULATION
AROUND
PLANTS HELPS
PREVENT
FUNGAL
DISEASES.



Kitchen gardens for **INDOORS**

A herb garden in your kitchen, with those tasty embellishments at your fingertips, is a dream for all cooks. Here are some tips on how to maximise those sunny spots, and still grow your own food when living in an apartment.

All herbs need six hours of sunlight a day to thrive. If you don't have a north-facing balcony or window, consider getting a grow lamp (see bottom right).

Reliable favourites

The easiest herbs to grow indoors are those with soft leaves and stems, such as basil, mint, chives, lemon balm, cress and flat-leaf parsley. If your kitchen is light-filled, these look pretty nestled among your benchtop jars and canisters, giving a soft touch to the hard, sleek surfaces of kitchen benches.

Growing herbs along a windowsill also gives the impression of the outdoors coming inside, especially if your apartment is several storeys up.

You may find it harder to grow hard-stemmed herbs such as rosemary, oregano and thyme indoors, but if you want something substantial, a bay laurel actually thrives when grown in a large container. Keep it near a sunny window and avoid exposing it to drafts and heat from air conditioning and kitchen appliances.

Set up your space

Fill containers with a quality herb and vegetable potting mix. Liquid feed the plants every three to four weeks to encourage new growth. Regular harvesting also encourages new growth, but avoid picking individual leaves from the plants. Instead, cut the stem above a growth node to encourage healthy regrowth. Water when the



potting mix begins to dry.

Pests on your herbs, such as aphids, spider mites and thrips, usually indicate that growing conditions are not ideal. Wipe them away with a damp cloth or spray them with neem oil and find a better position for the plant.

OPPOSITE Work the under-used vertical aspect of a sunny window and create more space for herbs such as mint, parsley, sage and microgreens by adding glass shelves. Check the weight limit of the glass with your supplier.

ABOVE Another option is to hang pots of parsley, sage and thyme (maybe even rosemary) from S hooks on poles running across or near your sunny window.



GROW LAMPS

Grow lamps don't produce the intense light the sun does, so to get the equivalent of six hours of sunlight your plants need at least 12 hours of grow-lamp light.

Consider the composition, or colour, of the grow lamp. While the visible light spectrum goes from red to indigo, plants have evolved to absorb mostly red and blue light and not much green.

More red light promotes flowering but limits plant growth. Blue light encourages the growth of new shoots.

The ratio of red and blue light needed depends on the plants. Succulents require more red light to encourage flowering, while an equal balance of red and blue is just right for leafy greens and herbs.

The easiest option is to go for white grow lights that usually give the full colour spectrum, the same as sunlight. ■

SCAN ME

Scan the code to buy an adjustable grow lamp from Amazon.





Easy peasy squeezy citrus

Tart up your garden – and
your kitchen – or go for some
sweet goodness!

Words JENNY DILLON

Citrus trees are the most
ornamental of backyard fruit
trees. They boast bright green
glossy leaves all year round,
sweet-smelling blossoms in spring and
colourful balls of juicy fruit in autumn
and winter. Citrus harvested straight
from your garden can be perfect for
adding a bit of zing to your seafood,
some sweetness to your pork ribs,
panache to your pancakes or for filling
jars with sweet or tangy marmalade.

RIGHT You can harvest Valencia oranges
from late winter and early spring, but
the fruit can be left on the tree for up to
six months, getting sweeter by the day.



All about CITRUS

A citrus tree brings sunny days to dull winter weather, harnessing the soft, low sun to produce that juicy goodness to pack in our lunchboxes and enhance breakfasts or evening meals.



Oranges

A mature orange has a smooth skin with a little give when you gently squeeze it, meaning inside it's sweet and juicy. Use orange juice in a marinade to tenderise meat and give it a slightly sweet taste. Peel and slice oranges into segments to add to salads, or use in baking to balance sweetness.

VARIETIES OF ORANGE

Valencia: Can take 12 months to be ready to harvest in late winter/early spring. It's a tangier variety of orange and great for juicing.

Hamlin: Cold-tolerant, the exceptionally sweet, juicy fruit can be harvested in late winter/early spring.

Navel: Navel oranges are the sweetest variety and great for snacking. Harvest in winter.

Blood oranges: Grow these if you live inland as they need cool nights to produce their sweet and rich red pulp.

They'll be ready to eat in August to October.

Mandarins

Mandarins bring joy to the winter months – they're sweet, juicy sunshine wrapped up in orange. Eat them on the go or toss in a fresh winter salad. They're also great in baking, and can be used much like oranges. A juicy and ripe mandarin will be heavy to hold for its size.

VARIETIES OF MANDARIN

Imperial: The most popular, these are easy to peel and often have fewer seeds, making them a convenient choice for snacking. Gently press the skin – if there's a little air between the skin and the fruit, it's ripe and ready to eat. Harvest from late autumn to early winter. An easy and resilient tree to grow.

Satsuma: The bright, red-toned orange fruit grows in cooler regions. The fruit is heavy and juicy. Great in salads, desserts and jams. Harvest in autumn.

Honey Murcott: Large, flat and unique, this is almost like a cross between a classic mandarin and an orange.

Fruit is ready to harvest in late winter/early spring.



Limes

Limes are ready to pick when they feel heavy with juice.

Lime is great to use in salad dressings, drinks or marinades.

VARIETIES OF LIME

Tahitian: Ready for harvest from March to July. It should be a pale yellow-green colour, have lots of juice and be easy to squeeze.

Makrut limes: Don't worry about harvesting these knobbly limes – they're purely ornamental. But pluck the leaves at any time to pop in your cooking to add great depth of flavour.

Finger lime: The native finger lime is ready to harvest from January to May, depending on your climate, when the small caviar-like beads of tangy juice can pep up drinks, desserts or be turned into a zesty marmalade.





Cumquats

The peel of cumquats is as sweet as the pulp inside. You need to harvest them when they are bright orange, with no hint of green, in mid-winter to early spring. Cumquats add a zesty tang to

marmalades. If you have a real sweet tooth, candied cumquats are a special winter treat.

VARIETIES OF CUMQUAT

Meiwa: The sweetest variety, great for jams and baking. Harvest from May to September.

Nagami: Has a delicate spicy edge to the rind. Harvest in July-August for an excellent addition to drinks or marinades.



Lemons

Lemons are ready to pick when their skin is yellow and glossy and they're about 5-7cm long. They can be used in both sweet and savoury dishes. Add lemon juice to salad dressings for zing, or use finely grated zest in baking. When grating the zest, ensure you don't take any of the white pith as it's very bitter.

VARIETIES OF LEMON

Eureka: Winter is peak harvest time for the thin-skinned, juicy and acidic Eureka lemon, although in warm climates it fruits all year.

Lemonade: As its name suggests, you can eat these lemons straight from the tree, and they're perfect for an icy lemonade drink.

Harvest in late autumn to late winter/early spring.

Lisbon: Most lemon trees are thorny, but this thin-skinned lemon is especially so. It produces large crops in winter.

Meyer: These lemons are the most cold tolerant. In winter, they produce an abundant crop of sweet and fragrant fruit.



Grapefruit

The longer grapefruit stays on the tree, when the skin has turned yellow or pink, the sweeter it becomes. That will be May to July when grapefruit for breakfast gives you your essential winter vitamin C.

VARIETIES OF GRAPEFRUIT

Marsh: A popular variety with yellow rind and pale flesh, this is a great option if you want minimal seeds. Harvest from June to September.

Ray Ruby: The thin orange rind has a soft red hint and the pulp a pink blush. It can be eaten without sugar due to its natural sweetness. Harvest from May to August.

Star Ruby: This boasts pulp in a rich ruby colour. It's sweet, juicy and almost seedless. Harvest from June to October.

Buddha's hand

Oddly reminiscent of Thing in *The Addams Family*, this is a citrus without any pulp inside. While the white pith is bitter, the rind is very fragrant and can be chopped or grated to use in drinks, marinades and salad dressings. You can also candy the peel. It tastes its zingiest when harvested in winter.



Yuzu

This is a popular Japanese citrus that has a wonderful flavour – like a blend of mandarin and lemon. It looks like a knobbly lemon, but adds a sweet and zesty flavour to dressings, sauces, cocktails and desserts. Harvest in late autumn or winter when the fruit is yellow. Great for a colder climate.





ABOVE If your garden is small, try a citrus espalier against a brick or stone wall that faces north for all-day sun. Oranges, lemons and limes can thrive in this arrangement. As they're evergreen, there's no naked wall in winter, either.

RIGHT Standard orange trees can grow up to 5 metres tall. If your space is limited, there are dwarf varieties you can grow in a container. The yield is lower, but the fruit matures faster and is the regular size.



Citrus 101

Follow these tips to set your citrus trees up for success.

- **PLANTING** Autumn is ideal as the soil is still warm, roots have time to settle in before winter, and after spring they are strong enough to withstand a hot summer. If your summers aren't too hot, you can plant in spring.
- **ASPECT** Full sun.
- **CLIMATE** Sweet fruit (oranges and mandarins) need heat to build up their sugar content so thrive in temperate to tropical areas. Sour fruit (lemons and grapefruits) grow easily in cooler climates.
- **SOIL** Well drained. If soil is clay, plant in a mound or in a container. Ensure pH is neutral to slightly acidic. Alkaline soils can mean stunted, yellowed growth so apply iron sulphate.
- **WATER** During summer, water deeply once a week. Cover soil with mulch to conserve water and help suppress weeds. Once fruiting starts, too much or too little water can cause split fruit or fruit drop.
- **FOOD** Citrus trees are hungry. Add fertiliser high in nitrogen in spring, summer and autumn for healthy foliage. Add sulphate of potash in spring to boost fruiting.





A type of mandarin, tangerines are not as sweet as satsumas, and can have a slightly tangy taste. They also have a tougher skin to peel.

Heat-loving French marigolds brighten your garden and deter citrus pests.



COMPANION PLANTS FOR CITRUS

Citrus trees can be a bit precious about other plants growing too close to them. They hate having their roots disturbed and don't appreciate any competition with their fabulous fragrance. However, shallow-rooted plants that attract pollinators – **zinnias, columbines, calendulas, petunias or bee balm** – will ensure the citrus spring flowers are fertilised.

Plants that help deter citrus pests are handy.

Dill, fennel and yarrow attract lacewings and ladybugs which hunt down any aphids. And pretty **golden French marigolds** have a distinctive smell that drives away many harmful pests, as do button-like **tansy** flowers, which also attract pollinators. Plant these 2–3 metres away from the citrus tree so the scents don't clash.

Lemon balm and parsley attract tachinid flies which parasitise the larvae of moths and butterflies and adult beetles and grasshoppers. Keep the area around the trunk of a citrus tree free of other vegetation to make it easier for you to trim, harvest and inspect your tree.

Citrus pests and diseases

Don't let these valuable orbs of golden flavour go to waste, and prevent pesky pests getting to them before they're ready to harvest. Here are the most common problems citrus trees can face, and our handy solutions to nip them in the bud!

• **PROBLEM** Scale, aphids and mealy bugs are sap suckers that settle on trees that are already weak. They secrete a clear substance called honey dew that causes black fungus to develop on leaves.

SOLUTION Treat with soap spray or white oil. Ensure the tree is getting all-day sun.

• **PROBLEM** Bronze orange bugs, or stink bugs, are also sap suckers.

SOLUTION Pick off by hand, but wear protective clothing and eyewear – these bugs are notorious for their chemical defence system, which is a spray of smelly, caustic liquid. The spray can burn and stain skin and sting eyes.

• **PROBLEM** Adult gall wasps lay their eggs under the bark of new, soft shoots. Ugly, woody mounds, or galls, form around the larvae in autumn, which then emerge as adults in spring to infect more trees.

SOLUTION Remove galls in late autumn with a clean, sharp knife or potato peeler. Wrap gall waste in plastic and put in your rubbish bin.

• **PROBLEM** Citrus leaf miners mine or tunnel through leaves just under the outer skin, leaving squiggly lines and causing leaves to become distorted.

The damage is caused by the grubs of a moth that lays its eggs in the undersides of new leaves in late summer and autumn.

SOLUTION Apply horticultural pest oil or eco oil every three weeks over this period. It controls the pest but doesn't fix the damage.

• **PROBLEM** Crown rot is a fungal infection around the graft union at the base of the stem. It happens if the graft is damaged, is too close to the soil and is too moist.

SOLUTION Treat with an organic fungicide.

• **PROBLEM** Fruit flies are a concern in warmer, more humid areas of Queensland and NSW, and are becoming a problem as far south as Victoria. The flies lay their eggs in fruit as it ripens, causing bruise-like spots, softening or discolouration of the skin.

SOLUTION Hang yellow sticky traps or lay liquid lures to snare flies. Put infected fruit in the bin.



Once harvested, citrus can last a couple of weeks stored in your fridge crisper, as long as the fruit is not in plastic bags. If you have an abundance, juice and zest fruit to freeze in ice-cube trays and containers to use later. ■





Cooking

with Colin & Clarissa

Give the classics a makeover with Colin, then
create a flavour-filled weeknight winner with Clarissa.

Photography TIM ROBERTS *Styling* MICHELE CRANSTON



**COLIN'S
CRISPY FISH
BURGERS**
Recipe on page 74

**COLIN FASSNIDGE
AND CLARISSA FEILDEL**

Join us as we show you how to make
delicious dishes on *BHG TV*,
Fridays at 7pm on Channel 7.
(Apologies, may be subject to change.)

For more recipes, go to **BHG.COM.AU**

SEEN ON BHG TV
FRIDAYS 7.00



**COLIN'S
SALT CRUST
CHICKEN**
Recipe on page 74



COLIN'S CRISPY FISH BURGERS

Preparation time 25 mins

Cooking time 15 mins

Serves 6

Vegetable oil, for deep frying

100g cornflour

100g plain flour, plus extra
for dusting

100g tapioca flour

1 tsp ground paprika

1 tsp bicarb soda

1 Tbsp tomato ketchup (tomato sauce)

2 cups soda water, chilled

Sea-salt flakes and freshly ground
black pepper, to season

6 flathead, silver dory fillets or
snapper fillets, cleaned

1 medium fennel, shaved

Juice of 1 lemon

1-2 Tbsp olive oil

6 milk burger buns, split

6 butter lettuce leaves, washed

2 ripe tomatoes, thickly sliced

French fries, to serve

TARTARE SAUCE

1 cup whole egg mayonnaise

50g baby capers, chopped

100g drained cornichons, chopped

1 bunch flat-leaf parsley, stalks and
leaves roughly chopped

½ bunch dill, roughly chopped

½ bunch tarragon, roughly chopped

Juice and finely grated zest 1 lemon

Sea salt and white pepper, to taste

STEP 1 For tartare sauce, combine
ingredients in a large bowl and mix
well. Cover and refrigerate.

STEP 2 In a large wide saucepan,
heat oil until it reaches 170°C on
a thermometer.

STEP 3 In a large bowl, mix the flours,
paprika, bicarb soda and ketchup. Add
soda water, whisking continuously to
remove any lumps. Season with salt
and pepper. The batter should have
the consistency of pouring cream.

STEP 4 Dust fish evenly in extra flour.
Working with one fillet at a time, dip
fish into batter until completely
coated. Carefully lower into hot oil and
hold one end for 3-4 seconds before
letting go (this helps fish to float and
not stick to the fryer's bottom).

STEP 5 Deep fry for 4-5 minutes or
until batter is crisp and fish is cooked.
Transfer to a large plate lined with
paper towel. Repeat with remaining
fish and batter.

STEP 6 In a large bowl, combine fennel,
lemon juice and olive oil. Season.

STEP 7 Top bun bases with lettuce,
fish, tomato, fennel and tartare sauce.
Serve with fries.

COOK'S TIPS

- The key to getting batter really
crispy is a blend of flours and
draining fish well after frying.
- Milk burger buns are available
at most large supermarkets.
You can use brioche burger buns
instead, if you prefer.



COLIN'S SALT CRUST CHICKEN

Preparation time 35 mins plus
30 mins chilling time

Cooking time 1 hour 10 mins

Serves 4

1.6kg whole chicken, legs trussed
(see Cook's Tip)

Olive oil, for brushing

Freshly ground black pepper

½ bunch thyme leaves

1 lemon, juiced

Pan-fried dutch carrots, to serve

SALT CRUST

800g plain flour

300g cooking salt

½ bunch rosemary, roughly chopped

½ bunch marjoram, roughly chopped

2 cloves garlic, finely chopped

300ml cold water

3 free-range egg whites, beaten

SAUTEED LEEKS

100g butter, chopped

2 leeks, sliced

3 cloves garlic, sliced

½ bunch thyme leaves

100g roasted hazelnuts, chopped

STEP 1 For salt crust, combine flour,
salt, herbs and garlic in a large bowl.
Make a well. In a separate bowl,
whisk water and egg whites until
incorporated. Pour into flour mixture
and bring together to form a rough
dough. Transfer dough to a floured
work surface, knead for 5 minutes
or until soft. Cover with plastic wrap
and refrigerate for 30 minutes.

STEP 2 Preheat oven to 220°C/
200°C fan-forced. Roll out dough on a
floured work surface until large
enough to wrap around chicken.

STEP 3 Brush chicken with oil, season
with pepper and scatter with thyme.
Place chicken, breast-side down, in
middle of salt crust (see Cook's Tip on
following page). Mould crust around
the chicken, sealing with a seam at the
top and ensuring there are no holes
(patch any holes with leftover dough).

STEP 4 Place chicken, seam-side
down, in a large roasting pan lined
with baking paper. Cook in oven for
1 hour 10 minutes. Probe chicken thigh
through the crust with a meat
thermometer - it should be at least
60°C. Return to oven until cooked, if
needed. Let rest for 15-20 minutes.

STEP 5 Meanwhile, for sautéed leeks,
melt butter in a large frying pan on low
heat. Add leek, garlic and thyme. Cook,
covered, for 30 minutes, stirring
occasionally, ensuring that the leeks
do not colour. Scatter with hazelnuts.



**COLIN'S
LEFTOVER SUNDAY
ROAST SALAD WITH
BUTTERMILK CURD**
Recipe on page 76

STEP 6 Crack open the crust and carve the chicken. Discard the crust and reserve the cooking juices. Pour lemon juice over the chicken. Serve the chicken with the leeks, carrots and reserved cooking juices.

COOK'S TIP

Trussing the chicken's legs together will make wrapping the chicken in the salt crust easier.



COLIN'S LEFTOVER SUNDAY ROAST SALAD WITH BUTTERMILK CURD

Preparation time 15 mins plus overnight refrigeration
Cooking time 45 mins
Serves 4

BUTTERMILK CURD

600ml carton buttermilk (unopened)
 Finely grated zest of 1 lemon
 1 Tbsp olive oil

DRESSING

100ml extra virgin olive oil
 Juice of 1 lemon
 1 Tbsp dijon mustard
 Sea-salt flakes and freshly ground black pepper, to taste

CROUTONS

100g butter, chopped
 1 clove garlic, smashed
 4 slices stale sourdough bread, cut into 2cm pieces

LEFTOVERS (your amounts can vary)
 ½ cooked chicken (or any cold meat), chopped in 2cm pieces

3 roasted carrots, chopped in 2cm pieces
 2 roasted onions (roasted in skin), halved and peeled
 1 roasted lemon, halved
 4 roasted potatoes, chopped in 2cm pieces

TO SERVE

2 Tbsp capers
 ½ bunch flat-leaf parsley, chopped
 ½ bunch mint, chopped

STEP 1 To make buttermilk curd, stand carton in a medium saucepan. Fill halfway with water. Slowly bring to the boil on medium heat, then simmer for 35–40 minutes. Remove carton carefully. Cool, then refrigerate unopened overnight until cold.

STEP 2 Carefully open buttermilk carton and place curd into a fine strainer over a bowl. This will separate the curds and whey (the liquid). Place the whey in a lidded jar and transfer curd to a clean bowl.

STEP 3 For dressing, add oil, lemon juice and mustard to the whey in the jar. Shake well. Season with salt and pepper.

STEP 4 Transfer curd from strainer to a clean bowl. Add lemon zest and season. Whisk lightly. Cover and refrigerate.

STEP 5 To make croutons, place butter and garlic in a large frying pan on medium heat. Add bread. Cook, tossing, until golden brown. Transfer to a plate lined with paper towel.

STEP 6 To serve, combine leftovers, capers, herbs and whey dressing in a large bowl. Spoon curd among serving plates. Top with salad and scatter with croutons.



CLARISSA'S SAN CHOY BOW

Preparation time 25 mins
Cooking time 12 mins
Serves 4–6

1 head iceberg or butter lettuce
 3 Tbsp vegetable oil
 2 Chinese-style sausages (Lap Cheong), diced (optional)
 3 cloves garlic, crushed
 5cm piece ginger, finely grated
 500g pork mince

6 small (4 large) shiitake mushrooms, sliced
 6 small wood ear mushrooms (optional), roughly chopped
 6 whole water chestnuts, diced (optional)
 1 Tbsp Shaoxing wine (Chinese cooking wine, optional)
 3 Tbsp oyster sauce
 3 Tbsp light soy sauce
 1 Tbsp dark soy sauce
 1 Tbsp caster sugar
 2 tsp sesame oil
 1 tsp white pepper
 1 tsp cornflour combined with 1 Tbsp water (optional, for thickening)
 4 green onions, thinly sliced, white and green parts separated, plus extra to serve
 Sea-salt flakes, to season
 1 birdseye chilli, thinly sliced (optional)

STEP 1 To make lettuce cups, carefully separate lettuce leaves. Rinse and pat dry with paper towel. Set aside.

STEP 2 Heat oil in a wok or large frying pan on high heat. Stir-fry sausage for 30 seconds or until golden. Stir in garlic and ginger, taking care it doesn't burn.

STEP 3 Add pork mince, breaking up with a spatula. Stir-fry for 3–5 minutes or until lightly browned. Stir in mushrooms and water chestnuts.

Stir-fry for 2–3 minutes, until softened.

STEP 4 Add wine and bring to the boil. Stir in sauces, sugar, oil and pepper. Heat through. If mixture is too runny, stir in cornflour mixture. Stir-fry for a further minute or until thickened. Stir in white part of onion. Remove from heat and stir in green part of onion. Season to taste with salt.

STEP 5 Spoon filling into lettuce cups. Garnish with extra onions and chilli.

COOK'S TIP

Water chestnuts add a delicious crunch. You'll find cans of chestnuts at large supermarkets and Asian grocery stores, along with Chinese-style Lap Cheong sausage and Shaoxing wine. ■



**CLARISSA'S
SAN CHOY BOW**
Recipe opposite

1

2

3

What's cooking in KITCHENS?

4

5

6

7

Trends come and go, but the best ingredient in creating a kitchen masterpiece is leaning into what feels right for you. Here's a peek into four BHG team members' kitchen moodboards, based on what sparks joy.

Photography KRISTINA SOLJO
Styling NONCI NYONI

12

11

10

9

8



SCAN ME
Scan this QR
code to shop
these items.

midnight luxe

SCOTT CASSIDY - CREATIVE DIRECTOR

“A modern and minimalist approach suits me, and I’ll do anything to avoid clutter. The calm tones of blue, paired with warm cues of terrazzo, wood and amber bring peace to my busy life.”

1 Porter’s Paints Gardenia wall paint, \$155.90/4L. **2** Porter’s Paints Chintz Grey wall paint, \$155.90/4L. **3** Crisp Grey terrazzo textured tile, \$73.85/sqm, from Beaumont Tiles. **4** Brackish terrazzo tile, \$200/sqm, from Fibonacci. **5** Oak-look floating shelf, \$12, from Kmart. **6** Caesarstone 503 Circa porcelain surface, \$500/sqm for 12mm profile. **7** Kairos angular carafe, \$89, from Saardé. **8** Ladelle

kitchen towel, \$29.95 for two, from Myer. **9** Maxwell & Williams White Basics Diamonds 600ml canister, \$19.95, from Myer. **10** Kairos coffee cup in clear, \$49.50, from Saardé. **11** Bankston Futurismo Pull in chrome, \$599. **12** Kaboodle door painted in Dulux Wash&Wear Low Sheen in Baltic, \$116.90/4L. **13** Tropea natural edge gloss tile, \$69.90/sqm, from ABI Interiors. **14** Ceramic

pendant cylinder light in Coast, \$160, from Robert Gordon Interiors. **15** Laminex benchtop finish in Portsea Natural, \$145.97/sqm. **16** *Plenty More* by Yotam Ottolenghi, \$72.90, from Kinokuniya. **17** Georg Jensen Alfredo oil can, \$170. **18** Georg Jensen Forma serving board with knife, \$250. **19** Lylac fruit basket, \$10.19, from Amazon. **20** FABtec composite coasters in deep blue, \$32 for four.

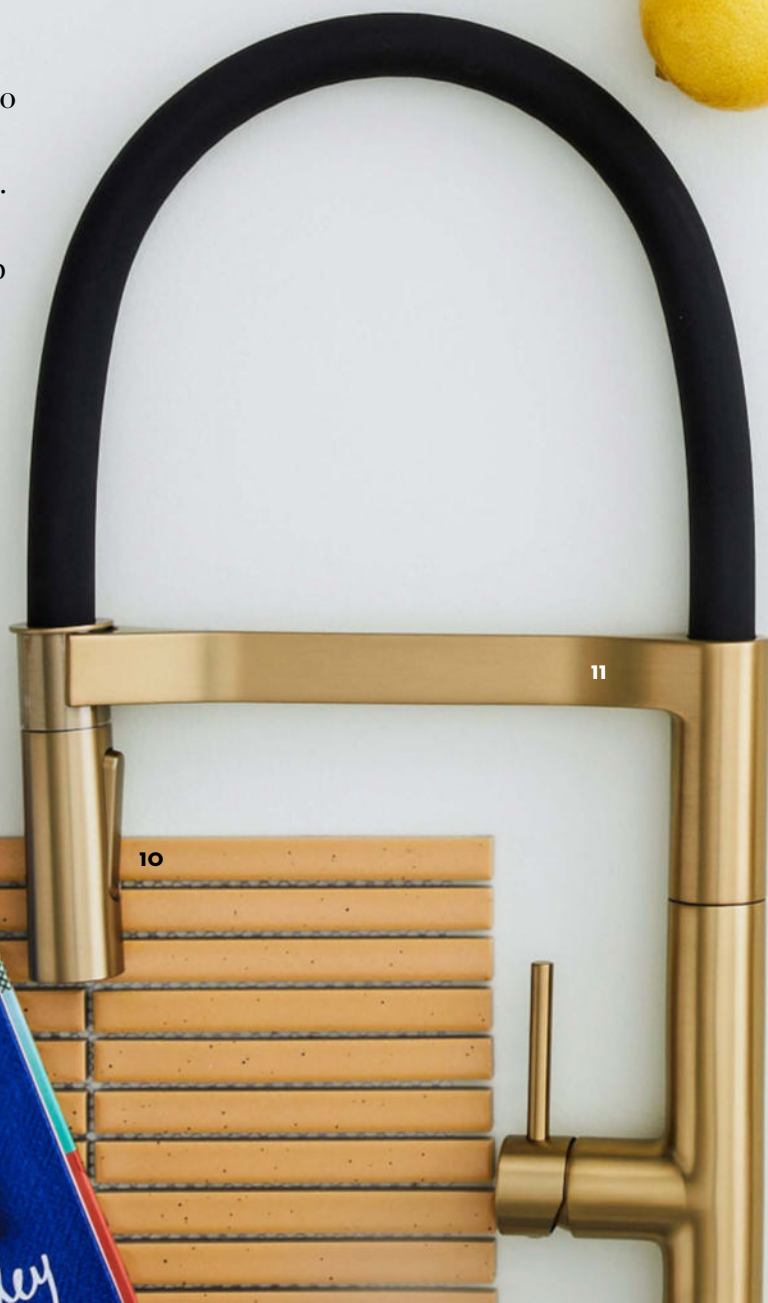
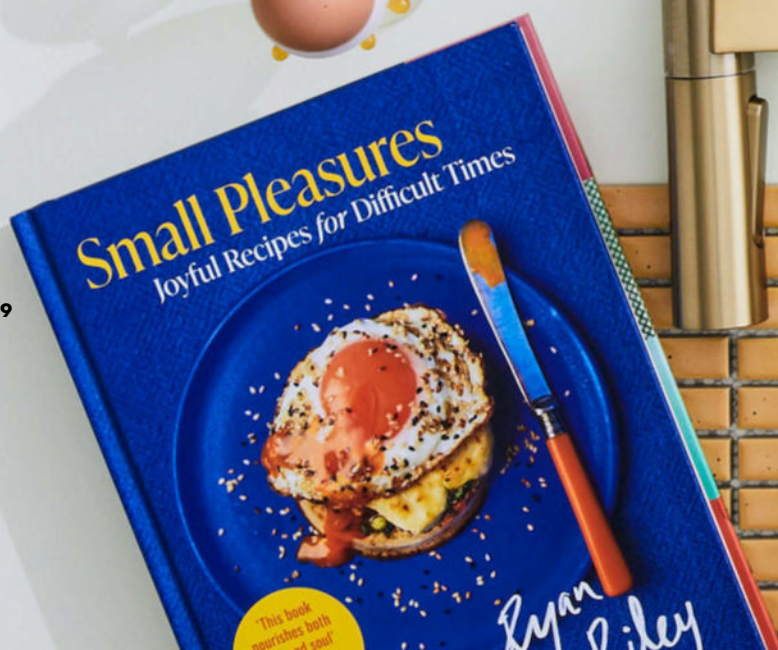
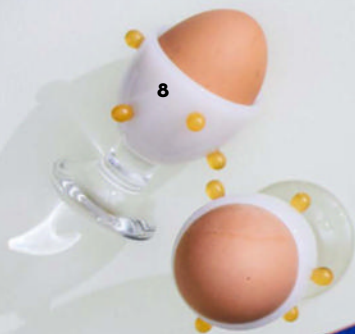




sunny spritz

NONCI NYONI - STYLIST

“As someone who needs to be inspired to cook, I love a sunny bright kitchen with interesting patterns and textural details. Touches of sparkly brass add some finesse and the warm timber tones wrap me in a feeling of comfort. It creates a space where I can be creative.”





1 Olive wood tray, \$79, from Saardé. **2** Porter's Paints Neroli wall paint, \$155.90/4L. **3** "Limonetta on Striped Tea Towel" artwork, \$40, from Nonci Nyon Art. **4** Arabian gloss tiles in Sand and Sun, \$335/sqm, from Perini. **5** Bees teaspoon, \$12, from Bonnie & Neil. **6** The Olive bottle, \$139, from Maison Balzac. **7** Margot bowl, \$19, from Bonnie & Neil. **8** Pomponette egg cups, \$99 for two, from Maison Balzac. **9** *Small Pleasures: Joyful Recipes for Difficult Times* by Ryan Riley, \$54.98, from Kinokuniya. **10** Nakito matt tiles in Sun, \$145/sqm, from Perini. **11** Caramo Liano II sink mixer in brass, \$912, from The Blue Space. **12** Laminex Light Walnut Natural cabinetry finish, \$145.97/sqm. **13** Sphere hook in brass, \$129, from Lo & Co Interiors. **14** Amore 1 wall bracket, \$249, from Beacon Lighting. **15** Eva Solo magnetic trivet, \$109.90, from Design Stuff. **16** Cereus tile, \$139/sqm, from Beaumont Tiles. **17** Brass pepper mill, \$95, from Kate Nixon. **18** Castella Bexhill 38mm knob, \$32.59, from The Blue Space. **19** Kaboodle cabinet door painted in British Paints Interior Low Sheen in Sublime Yellow \$80.90/4L, from Bunnings. **20** Le Creuset cast-iron casserole, \$500.



SCAN ME
Scan this QR
code to shop
these items.



2



4



nordic charm



TAHNI MESANN

- DIGITAL EDITOR

"I'm not sure I could live with a colourful kitchen – even though I love the way they look! My dream kitchen is one that is, above all, easy to clean. Layering organic tones like timber and terracotta on a clean white base makes a modern, minimalist kitchen look warm and friendly."

6

Laminex
"Woodburn Tradition"
2418
Abundant Grain Finish

Laminex
"Sage Wood"
2418
Abundant Grain Finish

8



10



12

11





13

14

15

16

17

18

19

20

21

1 The Cooks Collective Fleur De Lis trivet in teak, \$39.95, from Myer. **2** Dulux Wash&Wear Low Sheen paint in Kahlua Milk, \$98.90/4L. **3** Nora drawer pull, \$8.95, from Few & Far. **4** Caesarstone 506 Mirabel porcelain surface, \$500/sqm for 12mm profile. **5** Adelaide side plate, \$82.95 for four, from Robert Gordon Australia. **6** Laminex Blackbutt Truescale AbsoluteGrain finish, \$158.73/sqm. **7** Laminex Sepia Walnut AbsoluteGrain finish, \$158.73/sqm. **8** Arabian gloss tiles in Sand, \$335/sqm, from Perini. **9** Akora placemat, \$55, from Kate Nixon. **10** Tefal Ingenio

wooden risotto spoon, \$14.95, from Myer. **11** Kaboodle American oak benchtop, \$698.15, from Bunnings. **12** Maxwell & Williams Menara serving paddle in brown, \$69.95, from Myer. **13** Vintage Table stoneware spoon, \$29.95 for three, from Robert Gordon Australia. **14** Limewash paint in Mykonos and White Fox, \$49.50/L, from Bauwerk Colour. **15** Ceramic wall pearl scone light in Coast, \$550, from Robert Gordon Interiors. **16** Subway tiles in Snow, \$147/sqm, from Perini. **17** Octagon & Dot tiles in Natural, \$329/sqm, from Perini. **18** Caramo Liano II sink mixer in gunmetal, \$524, from The Blue Space. **19** Redecker mussel and oyster cleaning brush, \$22.95, from Bonnie & Neil. **20** Redecker honey server, \$6.95, from Bonnie & Neil. **21** Wilder bowl, \$29.95, from Few & Far.



SCAN ME
Scan this QR
code to shop
these items.

sage style

MEGAN OSBORNE - EDITOR

"Green just speaks to me. It brings character to a space, and relaxes me through a feeling of being connected to nature. I spend a lot of time in the kitchen (both cooking and eating!), so I need a space that surrounds me with zen vibes."





SCAN ME
Scan this QR
code to
shop these
items.



- 1** Dulux Wash&Wear Low Sheen paint in Backyard, \$116.90/4L. **2** Le Creuset salt mill in beechwood, \$80. **3** Habitat Toscano side plate, \$6.95, from Pillow Talk. **4** KitchenAid Artisan hand mixer in Pistachio, \$209. **5** Caesarstone 5144 Rossa Nova mineral surface, \$1050/sqm. **6** Dulux Wash&Wear Low Sheen paint in Lime Sherbet, \$98.90/4L. **7** Pale Ash flooring, \$137.50/sqm, from Woodcut. **8** Celeste knob in white quartz, \$37, from Few & Far. **9** Smoked Oak flooring, \$140.80/sqm, from Woodcut. **10** Sink tray and sponge holder, \$14.90, from Design Stuff. **11** Kaboodle cabinet door painted in Dulux Wash&Wear Low Sheen in Olive Blend, \$116.90/4L. **12** Arabian trapeze gloss tiles in Sage, \$389/sqm, from Perini. **13** The Cooks Collective gnocchi board, \$12.95, from Myer. **14** Willow leaf wallpaper, \$139 per roll, from Wallpaper Direct. **15** Equinox wall sconce in white marble, \$349, from Beacon Lighting. **16** Turner Hastings Ludlow bridge mixer tap in nickel, \$1218, from The Blue Space. **17** Ferm Living bowl, \$289.90, from Design Stuff. **18** Timeless martini glass, \$14.95, from Few & Far. **19** Eco Terra Subway 150 tile in Natural, \$197/sqm, from Perini. **20** Porter's Paints Gardenia paint, \$155.90/4L. ■

Prices are approximate and a guide only. Due to the printing process, colour reproduction is a guide only.



'CARMEN' 2-SEATER LEATHER SOFA IN 'VILLA' NOCCIOLA \$2599; ZEDERE 'VIGO' LEATHER RECLINER ARMCHAIR WITH FOOTSTOOL IN OLIVE GREEN \$3499; 'ELORA' COFFEE TABLE (100.1CM) \$559; 'ELORA' LAMP TABLE (59CM) \$299; 'AREZZO' CUSHION IN NATURAL (50 X 50CM) \$89.95; 'ATMOSPHERE' CUSHION IN OLIVE (43 X 43CM) \$39; 'HARRIS' CUSHION IN BLACK (50 X 50CM) \$69.95; 'MILANO' CUSHION IN BRICK (55 X 55CM) \$99.95; 'DAKU' BOXED CANVAS ARTWORK WITH NATURAL FRAME (93.2 X 93.2CM) \$499; 'RODERICK' RUG IN IVORY, EXTRA LARGE (230 X 330CM) \$1499.

HARVEY NORMAN PRESENTS

elevate your style

FEATURING WARM NATURAL TONES,
HARVEY NORMAN'S NEW RANGE MAKES
YOUR SPACE SOPHISTICATED AND INVITING.



Harvey Norman®

HARVEYNORMAN.COM.AU
online | mobile | in store

— // —

THE 'ANIKA' DINING TABLE IS
DESIGNED TO IMPRESS. LUXURIOUS
MARBLE WITH CARRARA-LOOK
FILM PAIRS BEAUTIFULLY WITH
ELEGANT DINING CHAIRS FOR
A NIGHT OF ENTERTAINING.

'ANIKA' OVAL DINING TABLE (220CM) \$2299;
'ANIKA' PU DINING CHAIRS IN SAND \$249EA;
'ANIKA' 3-DOOR BUFFET (180CM) \$1999;
SHADOW BOXED CANVAS WITH CARAMEL
FRAME (93.2 X 123.2CM) \$599; 'COCOON' RETRO
BEIGE RUG, EXTRA LARGE (240 X 340CM) \$1299.

'Anika' range is available mid-to-late May 2025.



Harvey Norman®

HARVEYNORMAN.COM.AU
online | mobile | in store



'WINTON' QUEEN BED IN BURWOOD NECTAR \$1999; 'GENEVA' BEDSIDE LAMP (30 X 58CM) \$159;
'CHINTA' OATMEAL QUEEN QUILT COVER SET \$89; 'AURORA' TERRACOTTA QUEEN BLANKET \$99;
L'AVENUE 'VELVET' CUSHION IN RUST (45 X 45CM) \$29; L'AVENUE 'SUNVALE' CUSHION IN WHITE
(45 X 45CM) \$29; 'MOON' MURAL RUG IN RUST, EXTRA LARGE (240 X 340CM) \$1099.

Casegoods are for illustrative purposes only.

— // —

AUSTRALIAN-MADE AND CUSTOMISABLE
TO ANY COLOUR PALETTE, THE 'WINTON'
BED WILL ADD WARMTH AND STYLE TO
YOUR BEDROOM. USE TEXTURAL THROWS
AND CUSHIONS TO ELEVATE THE LOOK.



Harvey Norman®

HARVEYNORMAN.COM.AU
online | mobile | in store



— // —
THE 'MONTE' 5-SEATER FABRIC MODULAR
SOFA OFFERS COMFORT AND STYLE
TO HOST A RELAXED GATHERING.



'MONTE' 5-SEATER FABRIC MODULAR SOFA IN 'BOSTON' PEWTER \$3699; 'KYOTO' ROUND STORAGE COFFEE TABLE (73.5CM) \$799; 'TAMARI' ROUND LAMP TABLE (60CM) \$199; VELVET CUSHION IN MOCHA (45 X 45CM) \$29; 'ORALIE' CUSHION IN TOFFEE (50 X 50CM) \$89.95; L'AVENUE 'NALA' LARGE THROW IN OCHRE (160 X 245CM) \$55; 'JIEMBA' BOXED CANVAS ARTWORK WITH NATURAL FRAME (93.2 X 93.2CM) \$499; 'ESSENZA' MOTTLED CREAM GREY RUG, LARGE (200 X 300CM) \$1599.

Harvey Norman®

HARVEYNORMAN.COM.AU
online | mobile | in store



— // —
REFRESH YOUR DINING SPACE WITH
THE AUSTRALIAN-MADE 'ECLIPSE' DINING
TABLE AND BUFFET. TAILOR TO YOUR
TASTE WITH A SELECTION OF ELEGANT
TIMBER STAINS AND LEATHER
CHAIR OPTIONS.

'ECLIPSE' TASMANIAN OAK DINING TABLE (210CM) \$2699; 'COGNAC' LEATHER DINING CHAIR* \$379EA; 'ECLIPSE' 4-DOOR BUFFET TABLE (183.6CM) \$2599;
'ORALIE' CUSHION IN OLIVE (50 X 50CM) \$89.95; 'MARIA' CUSHION IN TOFFEE (50 X 50CM) \$89.95; 'NASHVILLE' TABLE LAMP (38 X 38 X 81CM) \$279;
'DIVA' LILYPAD RUG, LARGE (200 X 290CM) \$1999.

*Dining chairs are imported (stained in Australia).



ECLIPSE DINING TABLE & BUFFET

Harvey Norman®

HARVEYNORMAN.COM.AU
online | mobile | in store



'TAMARAMA' QUEEN BED IN 'ECOYA' FERN \$2399; 'ALICE' 4-DRAWER TALLBOY \$2099; 'ALICE' 2-DRAWER 1-SHELF BEDSIDE TABLE \$1149EA; 'DOLCE' 42CM LAMP IN WHITE \$129; 'ARLES' STONE QUEEN/KING COVERLET SET \$159; 'AMORA' COVERLET IN SAGE, QUEEN/KING \$109; L'AVENUE 'CLOVELLY' SQUARE CUSHION IN BEIGE (45 X 45CM) \$29; L'AVENUE 'PETULA' CUSHION IN MUSTARD (50 X 50CM) \$29; 'LEA' TUB BEDROOM CHAIR IN 'HEVEY' SNOW \$699; L'AVENUE 'VELVET' CUSHION IN CHAMPAGNE (45 X 45CM) \$29; 'RODERICK' RUG IN MOCHA, EXTRA LARGE (230 X 330CM) \$1499.

— // —

ENJOY A SOOTHING NIGHT'S SLEEP IN THE
STYLISH 'TAMARAMA' UPHOLSTERED BED.
ITS BEAUTIFUL WOOD DETAILS WILL ADD
CLASSIC ELEGANCE TO YOUR SPACE.



SHOP ONLINE WITH YOUR LOCAL STORE AT
HN.COM.AU OR CALL **1300 464 278**

Each Harvey Norman® store is operated by an independent franchisee. Furniture prices displayed are valid in state capital metropolitan areas only (excluding Northern Territory and Tasmania). Prices in country areas will be higher due to additional freight charges. Lounges are upholstered in promotional leathers and fabrics. Other options may be available at additional cost. Promotion ends 29/05/2025.

Harvey Norman®

HARVEYNORMAN.COM.AU
online | mobile | in store

It looks like steel,
but the rangehood
is a custom wood
cover painted a
sooty black colour.



10 Budget Reno Tricks

Rein in the cost of your kitchen makeover and get a stylish, high-end look for less.

Words KATHY BARNES Photography ROBERT RADIFERA
Styling CHARLOTTE SAFAVI

If you've priced the cost of a kitchen makeover recently, you've likely been shocked at how expensive it can be. Materials and labour costs are high, but they don't have to derail your remodelling dreams. These 10 smart strategies can yield great results on a smaller budget.

1 Keep the layout

Design within your room's footprint by keeping the structure and systems where they are: electrical, plumbing, walls, windows, ventilation and air conditioning. If you can avoid expensive structural changes, you'll save a lot. Sometimes the need for a bigger kitchen is undeniable, but if you don't need more space, recast your dream kitchen to focus on style.

2 Remove cased openings

A cased opening is a wall or doorway that's been trimmed out to give a passageway a finished look. Removing walls can be an expensive option, but if the wall around a cased opening isn't load-bearing, you can remove all or part of it without major cost. The end result is a more modern and open look.

BEFORE





EASY UPDATE – SWAP TAPS AND DRAWER HANDLES FOR A FRESH FINISH.

3 Recess the refrigerator

An appliance that sits flush with the wall creates a cleaner look. It can also help with traffic flow in a room. Depending on what's in the walls behind your kitchen, you might be able to borrow a few centimetres from the space behind it to make this happen.

In this kitchen, the wall was shared with the garage, and the solution involved borrowing 10cm.

4 Remove dated elements

The angled corner cabinets dated the kitchen's construction to the 1990s when angles were in. Create a timeless look by squaring off the lines.

5 Rethink the uppers

This kitchen had plenty of storage, but it lacked a focal point. Replacing all the upper cabinetry with a custom cabinet with glass panels and a few open shelves gives the room some open space. The cabinet, mounted in front of subway tiles and

filled with everyday dishes, modernises the room and draws the eye. Cabinetry is expensive, so installing fewer cabinets reduces renovation costs.

6 Recast your backsplash

A typical backsplash is usually a 10cm slab that matches your benchtop material or 40–45cm of tile sandwiched between the benchtop and upper cabinets. But when you remove the upper cabinets it can switch up the way you see and install tiles. Running classic white subway tiles right up to the ceiling delivers a cool restaurant look for not a huge amount of money (we love the subway tiles from ABI Interiors, from \$64.90 per sqm).

7 Change out the fixtures

Kitchen hardware shifts in popularity from stainless steel to brass and back again. Our recommendation is to go with what you love, rather than the latest trend. Plus, one of the fastest ways to update your space is to swap taps and drawer handles for a fresher finish. This kitchen was ready for a brass transformation. Don't worry about combining brass and

stainless steel – mixing metals is here to stay.

8 Panel the appliances

To create the feeling of calm in the kitchen, install 'panel-ready' appliances like the dishwasher and refrigerator. This allows you to put a thin wood panel over the doors so they match the cabinets. For modest kitchens it can make the room look bigger.

9 Swap the lighting

A single pendant light with a '90s vibe was removed in this space, along with the overhead lights. In their place, a pair of stylish plaster pendants and four sconces with brass plates enhance the feel. With kitchen designs embracing more open space around joinery, sconces are perfect for adding ambient lighting. The skylight remains, ensuring natural light.

10 Add warmth

White kitchens can sometimes feel impersonal, but adding in warmth with wood and organic materials makes the space feel homier. These eye-catching rattan counter stools add character. ■

With its slim profile, the custom cabinet with glass panels on three sides modernises the kitchen. This solution also costs less than a stretch of upper cabinets.



better decorating

THE LATEST PRODUCTS AND HOME INTERIOR TRENDS WITH JADA SUSAS

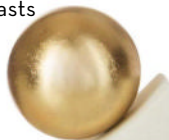


SCAN ME
Scan this QR
code to shop
these items.



BELLE OF THE BALL

Small in size, but big on style, this eclectic resin sculpture boasts a curvy silhouette. Frette sculpture in white, \$89.95, from OZ Design.



SING THE BLUES

Hold on to that Euro summer vibe with Bonnie & Neil's serving plates. Inspired by the hues and patterns of Mediterranean tavernas, this ceramic stoneware will make a vibrant addition to your table. Margot cobalt plate, \$39, from Bonnie & Neil.



EPIC DINING

Perfect for everyday meals or special gatherings, this round dining table features a striking tapered base. The design's simple lines highlight the beautiful swirling grain and rich tones of Australian Marri timber. It has a warm, organic look that blends with a variety of decorating styles. Jindalee dining table, \$2999, from Harvey Norman.



BOHO VIBES

Spice up the dining room with this statement-making piece, where modern lines complement a boho style. The rich black finish makes arched rattan panels pop, plus it has three spacious cupboards.

Who says storage has to be boring? Claremont buffet in black, \$499.99, from Mocka. ■

Go for gold

Become the hostess with the mostest and elevate your next gathering with charming glassware. These chic cocktail coupes have a classic ribbed design and gold rim that pair effortlessly with any table setting. Celeste cocktail coupes by Muse, \$59.95 for four, from Pillow Talk.



Prices are approximate and a guide only.

WIN GREAT PRIZES INCLUDING NRL GRAND FINAL TICKETS



Better Homes and Gardens, in partnership with Witzer, wants to give a shout-out to Australia's awesome tradies.

Tradies may just be the unsung heroes of Australia. They're the artisans, problem solvers and innovators who build our worlds. Do you know someone – or are you someone? – who has what it takes to be an award-winning tradie? Maybe it's your neighbour who's an electrician, the carpenter who helped you build your dream kitchen, or a trusted handyman with a wide range of skills and an even wider set of tools! Enter them into one of the following categories and they could win recognition and prizes.

CATEGORIES

1. APPRENTICE TRADIE OF THE YEAR
2. ARTISAN OF THE YEAR
3. INNOVATOR OF THE YEAR
4. NEW TO THE TRADE

HOW TO ENTER

Visit our website bhg.com.au/tradie-of-the-year

Manage all your home reno or professional projects and download the Witzer app.



In conjunction with



TAYLORS®

Conditions apply, see bhg.com.au/tradie-of-the-year. Commences 06/02/25. Ends 11:59 AEST on 30/05/25. Open to Australian residents only. This is a game of skill, not a game of chance. The Promoter is Are Media Pty Limited (ABN 18 053 273 546) of 54 Park Street, Sydney, NSW 2000.

FOOLPROOF

KITCHEN FLOORING

The kitchen is the place where the most spills happen, the biggest clangs, the most chaos, but also the warmest emotions. Having the right option in kitchen flooring should create cosiness, class and convenience. We asked our team what they truly need from their kitchen flooring, and these clever solutions from the team at Carpet Court deliver practical and stylish results.



THE HUMBLE HOME COOK
Sarah, Senior Food Editor

"I'm constantly testing recipes and spills are inevitable. I need a kitchen floor that's easy to clean and slip-resistant."

Top pick: Homescapes Stone vinyl floor tiles in Steel

This aesthetic and highly functional vinyl flooring mimics the natural beauty of stone while offering great practicality. It's water-resistant, easy to wipe clean and slip-proof, making it ideal for those who love to cook but don't want to stress over mess. Whether it's flour dusting the floor or an accidental splash of olive oil, a quick wipe and it's as good as new!



THE PET LOVER

Megan, Editor
"With a German Shepherd and tabby

cat underfoot, I need something resistant to pet paws and claws, but that still looks elevated."

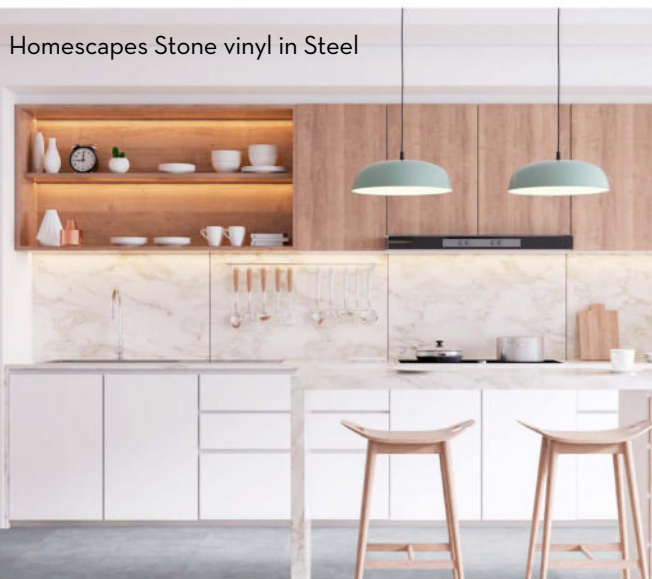
Top pick: Nucleus laminate flooring in Krypton

Perfect for high-traffic areas, this budget-friendly option offers the best of both worlds when it comes to style and toughness. It has the classic look of timber flooring, but its scratch-resistant surface means you won't have to worry about damage. It's so easy to clean off fur and paw prints. It's also a cinch to install with the Uniclic® locking system, so you can upgrade or refresh your space in next to no time.



Nucleus laminate in Krypton

Homescapes Stone vinyl in Steel

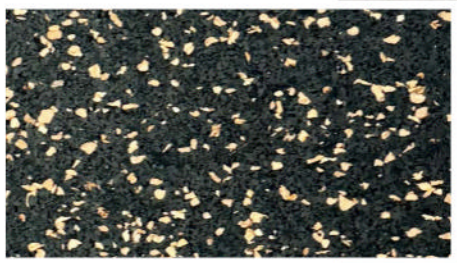


Homescapes Stone vinyl in Steel

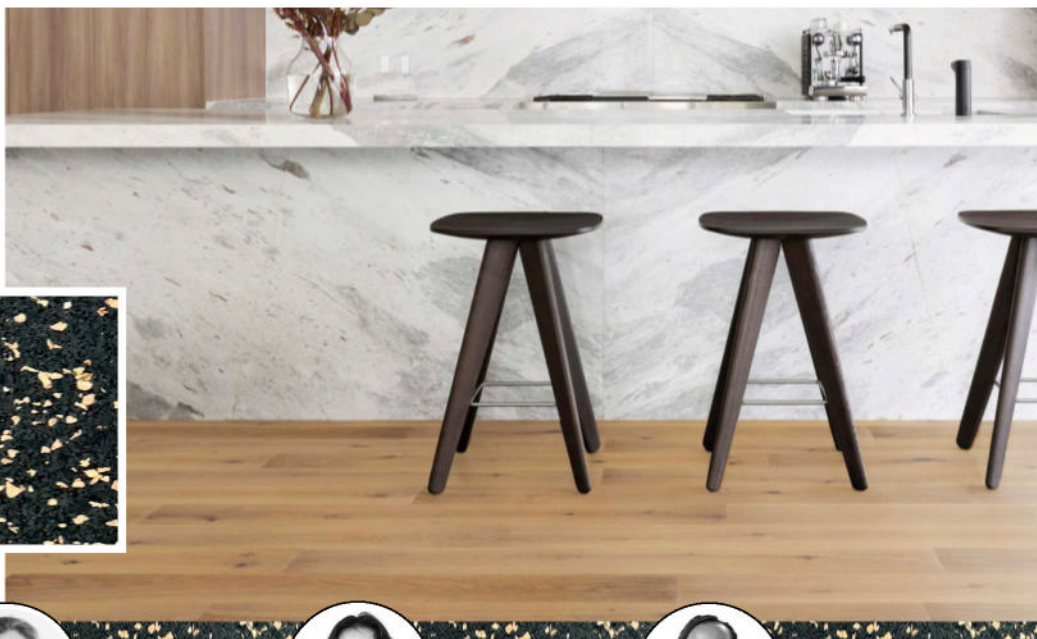
SCAN ME

Scan the QR code to see more from Carpet Court.





Advantage 3 Underlay



THE TIME- POOR MINIMALIST

Jo, Senior Copy Editor

"I love the look of classic flooring but I'm sick of scrubbing tiling grout. It's time for an upgrade, and I've got no time to manage it!"

Top pick: Florence Oak plank flooring in Whitehaven

This option has a timeless mood with the warmth of natural wood minus the maintenance headache. Unlike tiles, this flooring doesn't trap grime in grout lines, making cleaning a simple task. Plus, its high durability ensures it will look pristine for years to come.



THE RETRO ENTHUSIAST

Rachel, Senior Content Producer

"I want a natural, neutral look that brightens up the space and perfectly complements my vibrant retro vibe accent pieces."

Top pick: Burke and Wills vinyl flooring in Murray Oak

This vinyl flooring, inspired by the intrepid journey of explorers Burke and Wills, features 10 stunning designs. It combines beauty, seamless installation, noise reduction and practicality, allowing you to transform any space - and any style - effortlessly and with confidence.



THE ALL-HOURS APARTMENT DWELLER

Nonci, Stylist

"My kitchen is an all-hours space, so I'm conscious of noise and disturbing my neighbours. I need a peaceful sanctuary that minimises the banging and clanging I do in the kitchen."

Top pick: Advantage 3 Underlay

This underlay is perfect for apartments. It goes beneath your flooring to reduce noise and create a softer underfoot feel. Made from recycled rubber and natural cork, the acoustic underlay minimises sound transfer, making your kitchen a peaceful oasis even in a busy household. Plus - no noise complaints from your neighbours, or at least, only about your taste in music!



We think Carpet Court nailed these suggestions! From pet-proof durability to statement-making style, these options elevate the look of a kitchen without breaking the bank. Scan the QR code opposite for more flooring solutions from Carpet Court. ■

ADAM MAKES THE GOOD TIMES



ROLL

Charge your glasses (and tools!) for a drinks trolley that features handy woodworking and a classic vibe that's margarita ready!

Photography KRISTINA SOLJO *Styling* NONCI NYONI

SEASONAL SWAP

In cool weather, whisky, schnapps, mulled wine and hot toddies hit the spot. In summer, it's citrus and lighter drinks.



EASY STEPS TO BUILDING A DRINKS TROLLEY

No built-in home bar? No problem! A drinks trolley is the perfect portable solution – just roll it to wherever the party is.

Gather your supplies

- 42 x 42mm 2.4m square dressed pine
- 445 x 16mm 2.4m white particleboard shelving
- 30 x 30mm 3m external corner pine edging
- 25.4mm 1.2m pine dowel
- 6mm 2.4m hardwood dowel
- 8g 15mm screws
- M10 100mm stainless steel coach screw (2)
- M10 stainless steel washer
- M10 nylon washer

You'll also need

Tape measure; combination square; pencil; mitre saw; circular saw; hand saw; mitre box; chisel; hammer; drill; drill bits; quick-setting PVA glue; orbital sander; 40-grit and 80-grit sandpaper; water-based varnish; 65mm screws; 40mm screws.

ADAM DOVILE

Join me as I show you how to create great spaces on *BHG TV*, Fridays at 7pm on Channel 7.

(Apologies, may be subject to change.)

For more DIY tips, go to BHG.COM.AU

Project notes Refer to the assembly diagram throughout this project.

Safety notes When operating power tools, wear safety glasses, a mask and earmuffs, and tie your hair back.

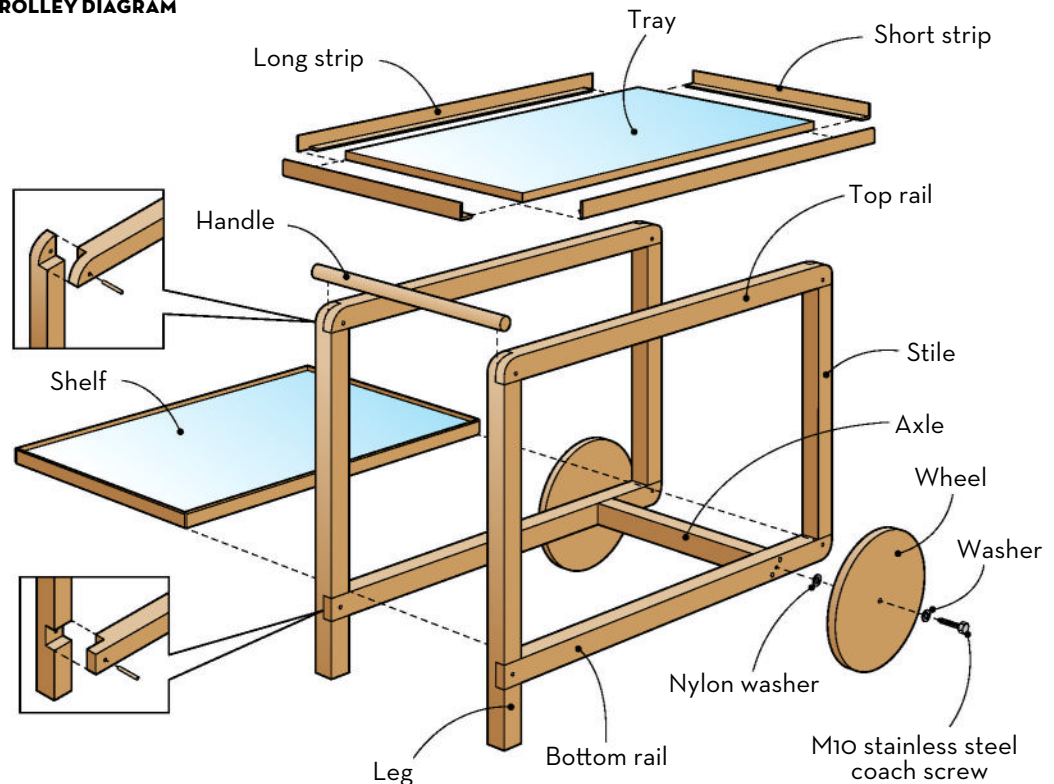
Here's how

STEP 1 Measure, mark and cut all components using a tape measure, combination square, pencil and mitre saw (use a circular saw to cut the two Shelf components).

STEP 2 Cut a halving joint on one end of all Top and Bottom rails, and both Legs (see next page for details).

STEP 3 Cut a tee halving joint (see next page) across both Legs, 128mm from the square ends.

TROLLEY DIAGRAM



Components for drinks trolley (all measurements in mm)

PART	SIZE	MATERIAL	QTY
Top / Bottom Rail	42 x 42 x 900	Dressed pine	4
Leg	42 x 42 x 670	Dressed pine	2
Stile	42 x 42 x 566	Dressed pine	2
Axle	42 x 42 x 397	Dressed pine	1
Wheel panel	285 x 19 x 285	Dressed pine	2
Shelf	445 x 16 x 800	White particleboard	2
Top long strip	30 x 30 x 758	Pine corner edging	2
Bottom long strip	30 x 30 x 714	Pine corner edging	2
Short strip	30 x 30 x 445	Pine corner edging	4
Handle	25 x 475	Pine dowel	1
Peg	6 x 50	Hardwood dowel	8



HALVING JOINTS

Halving joints are a traditional woodworking technique used by tradies and furniture makers. Half the thickness is removed from two strips of timber at an intersection point. This allows the strips to overlap smoothly when joined.

To make a halving joint for this drinks trolley, measure the width of the timber strip (42mm) and mark this measurement from the end of both strips using a square. Mark the depth to half the thickness of the strips (20mm). Cut out the joint on both timber strips with a circular saw or a hand saw and mitre block. Remove and clean up the cut area with a chisel and a hammer.

STEP 4 Connect two side frames, each with a Top rail, Bottom rail, Stile and Leg. Apply PVA glue to the components, then attach.

STEP 5 With a drill and 6mm bit, drill a hole through the centre of all joints. Apply PVA glue to a Peg and insert and tap the Peg through the drilled hole with a hammer. Repeat to plug all remaining holes. Trim excess Peg on both sides with a handsaw. Allow glue to dry.

STEP 6 To create a curved corner, measure and mark 20mm from all corners, then draw a diagonal line to connect the markings. Cut along the marked line with a handsaw.

STEP 7 To make a tray, assemble two Long strips, two Short strips and one Shelf component. Apply PVA glue along the internal corner of two Long and two Short strips. Attach to edges and underside of the Shelf component. Use a 2mm bit to predrill three equally spaced holes through the underside of all the strips and into the tray, insert and tighten 15mm screws. Remove all excess PVA glue with a damp cloth to avoid damaging the tray tops.

STEP 8 To make a Wheel, use a compass to mark a 285mm diameter circle on both Wheel panels. Cut along marked circles with a jigsaw. Drill through the centre of both wheels with a drill and 10mm bit.

STEP 9 Use an orbital sander and 40-grit sandpaper to round off all sawn edges, corners and joints. Repeat using 80-grit

sandpaper to smooth the timber. Wipe away dust. Apply two coats of water-based varnish to all timber components. Allow to dry after each coat.

STEP 10 Connect the two side frames with the Axle. Measure and mark 128mm from the end of the Bottom rails. Apply glue to the ends of the Axle and attach along the marked lines on the Bottom rails (so the Axle centre is 150mm from the end).

STEP 11 Predrill two countersunk and diagonal holes through the Bottom rail and into the Axle. Insert and tighten 65mm screws.

STEP 12 Lay the Trays square and lined up on the trolley frame, then clamp in place. Drill four equally spaced countersink holes through the Tray and into the trolley rails. Insert and tighten 40mm screws.

STEP 13 Predrill a countersink hole at each end of the Handle, 20mm from the end. Position the Handle at the top of the trolley's Legs. Once in the correct position, predrill through the Handle hole and into the trolley frame. Insert and tighten 40mm screws.

STEP 14 Attach the Wheel pieces to the frame with a nylon washer, standard washer and coach screws. Line up the wheels so any natural bowing to the timber is directed away from the trolley so the wheels don't stick.

FOR PROJECT AND SHOPPING SUPPLIES, SEE OUR STOCKISTS PAGE ON P192.



AMAZE YOUR BAR

Bar carts aren't only for cocktails! Show some chic by styling yours with fresh blooms, a stack of books or a bowl of fruit. ■

WHEEL YOUR CART
ONTO YOUR DECK OR PATIO
FOR EASY ENTERTAINING.

A well-designed kitchen is more than just a place to cook – it's where some of the best bits of life happen.

But when you have the luxury of planning what your future 'hearth' will look like, sometimes it may feel overwhelming. We spoke to the team at Witzer, a free renovation project management tool, to help us figure out how to get it right.

TIP 1 FORM MEET FUNCTION

- A kitchen should be functional, just as much as it is beautiful. This will make your life easier, and increase your joy when you're in the space. Consider how you'll use your kitchen. Do you love to entertain? Where are the entrances and where is the household traffic flow? What challenges have annoyed you in the past (eg, a dishwasher folding out in front of a sink, blocking two people from efficiently cleaning up!).
- Make it efficient by following the 'kitchen triangle' principle, keeping the sink, stove and fridge within easy reach. For large kitchens, consider adding a butler's pantry to have an extra food prep and clean-up area, or simply more storage.
- You may fall in love with the look of a material, but consider its convenience. Think about durability and cleanliness. For instance, matt surfaces make fingerprints harder to see. Easy to clean and maintain products such as porcelain tiles save time on sealing and cleaning compared with marble or terracotta.

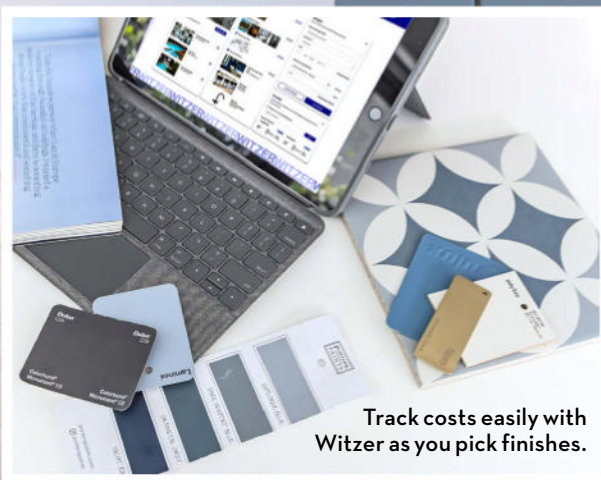
TIP 2 HIDDEN COSTS TO WATCH

- A kitchen reno can quickly become a budget blowout if you don't plan wisely. You can use the free Witzer project management app to keep your budget on track, and easily manage progress payments with your tradie. When it comes to your project, keep these following hidden costs in mind.

THE HEART OF THE HOME

Here's how to create a kitchen you'll love for years to come.

Words MEGAN OSBORNE



- **Electrical and plumbing upgrades** – Moving the position of sinks or appliances will likely require rewiring or new pipes.
- **Custom cabinetry** – Custom-made joinery can be significantly more expensive than modular options.
- **Demolition in older buildings** – This could unearth challenges such as asbestos in older homes, or structural deterioration.

It's helpful to factor in a 10-20% contingency buffer on your budget to account for unexpected costs.

TIP 3 KEEP ON TRACK

- Plan your kitchen renovation well in advance. Decide on details such as handles, taps and power points to avoid stressed and hasty choices at the eleventh hour.
- It pays to stay organised and communicate clearly with your tradies. Tools like the Witzer app help streamline the process by allowing you to manage finance and project timelines in one place.
- With Witzer's secure milestone-based payment system, you can ensure



Read more about materials and surfaces in our kitchen guide on page 168.

The secret to a great kitchen is having a good plan.

work is completed to your satisfaction before releasing funds. It also offers peace of mind for tradies, as they know money is there to pay them.

By planning with both function and good looks in mind, choosing durable materials, and using project management tools like the Witzer app, you can create a kitchen you'll love for years to come.

Download the Witzer app for free from the App Store or Google Play. Find out more at witzer.com.au.

WIN A TRIP TO THE NRL GRAND FINAL!

Tradies, here's your chance to win a trip to this year's NRL grand final, with flights and accommodation, thanks to the free project management tool, Witzer. Scan the code or go to bhg.com.au/tradie-of-the-year. T&Cs apply.



»
ATTACH A
TEA-TOWEL
RACK UNDER
ONE END.



Easy ISLAND HACK

Use IKEA Kallax storage units to make a DIY customisable island bench that won't break the budget.

Words and project TIFF BANCROFT

Photography KRISTINA SOLJO Styling NONCI NYONI

Whether you're looking for extra storage, a spot to grab brekkie or more bench space in your kitchen, this clever cube shelving hack serves up the goods. It even has wheels so you can shift your island bench where you need. Turn the page to discover how easy it is to build – all on a shoestring budget!



LEDGE SHELF

Add a ledge to keep chopping boards or favourite recipe books in easy reach. Assemble two Shelf strips into an L shape, then glue in place by applying PVA glue along the edge of one strip. Predrill four equally spaced 1mm holes along the join, insert nails and hammer flush. Apply glue to the front edge of the ledge and attach a Shelf strip flush to the front. Clamp and let dry. Drill two mounting holes through the back strip, 30mm in from both ends. To attach to the island, measure two lines across one side of the cube unit, 350mm and 700mm from the top edge. Drill corresponding holes through the island and attach ledges with connector bolts.

EASY STEPS TO MAKE A KITCHEN ISLAND BENCH

Gather your supplies

- IKEA Kallax 77 x 147cm shelving unit
- IKEA Kallax insert with 2 drawers (2)
- 2400 x 1200 x 19mm plywood
- 1200 x 600 x 16mm contoured MDF panels (2)
- 2200 x 600 x 26mm Specrite Hevea panel
- 75mm PVC castor wheels (4)
- 12g 30mm hex screws
 - Construction adhesive
- 2.4 metres 40 x 12mm Tasmanian oak
- Porter's Paint Aqua Satin Enamel in green
- Cabot's Interior Stain in walnut
- Benchtop satin sealer

You'll also need

Allen key; scraper; filler; 80-grit sandpaper; tape measure; combination square; pencil; hand saw and mitre block; circular saw; primer; roller and tray; drill; drill bits; hammer; bullet nails; caulk gun; connector bolts and connector plates.

Project notes

- You can upcycle an existing prebuilt cube shelving unit (or assemble one before you start your project).
- Ensure castor wheels are weight rated to a minimum of 40kg per castor.
- Don't skip the priming when painting fibreboard furniture, as it will give you a smooth and professional finish and the paint won't chip.
- Get large timber panels cut by your local hardware store.

Safety notes When operating power tools, wear safety glasses, a mask and earmuffs, and tie your hair back. Get help when lifting heavy or large components.

Here's how

STEP 1 Use the Allen key to tighten fixings on the sides of the cube shelving unit, then apply filler to fixing holes with a scraper. Allow to dry, then sand flush to the surface.

STEP 2 Measure and mark out all components using a tape measure, combination square and pencil. Cut out Benchtop, Back, Base and Wine rack components using a circular saw. Cut Shelf strips with a mitre block and hand saw. Sand sawn edges with sandpaper.

STEP 3 Apply construction adhesive to the bottom of the cube unit and attach Base flush to edges. Clamp Base to the unit's bottom and let dry.

STEP 4 Use a roller to apply primer to the sides, front and all internal surfaces of the cube shelving unit and edges of the Base. Allow to dry. Repeat for the fronts of the

Components for kitchen island (all measurements in mm)

Part	Size (in mm)	Material	Qty
Base	390 x 1465 x 19	Plywood	1
Back	785 x 1465 x 16	Contoured MDF	1
Benchtop	1700 x 600 x 26	Hevea	1
Shelf strip*	390 x 40 x 12	Tasmanian oak	6
Wine rack panel*	450 x 300 x 26	Hevea	2
*optional			



«
**THE BENCH FITS
 IKEA KALLAX
 DRAWER INSERTS
 AND IKEA
 LUSTIGKURRE
 BASKETS.**

drawer inserts and both sides of the Back panel.

STEP 5 Use a roller to apply two coats of enamel paint to the sides and edges of the Base, and the front and internal surfaces of the cube unit. Let dry between coats. Repeat for drawer fronts and edges, and both sides of Back panel.

STEP 6 Flip cube unit onto its front. Apply construction adhesive to the back edges and centre of the Back panel, then attach to the back of the cube unit. To secure, use a 2mm drillbit to drill eight equally spaced holes through the Back panel into the edge of the cube unit. Insert bullet nails and hammer flush. Repeat on side edges and across the centre.

STEP 7 Position castors onto corners of base, with brake castors diagonally opposite. Secure castors to corners of base with hex screws. Flip cube upright and apply brakes.

STEP 8 Drill eight holes through the the top of the cube unit (two per cube). With help, lay Benchtop on top, flush to the unit's front and with 100mm overhang at each end. With Benchtop supported in place, insert and tighten screws from the unit's underside into the Benchtop.

STEP 9 Use a sander and 80-grit sandpaper to smooth Benchtop edges and top.

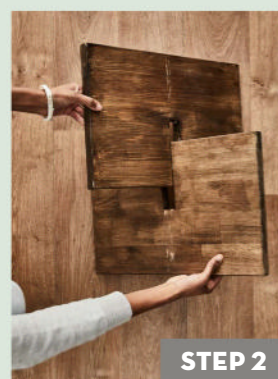
STEP 10 With a paintbrush, evenly apply stain in the direction of the grain of the Benchtop, Shelf strip and Wine rack components. Maintain a wet edge to avoid blotches. Allow to dry. Sand any raised grain with 120-grit sandpaper. Wipe away dust. Apply two coats of benchtop sealer to components.

**FOR SHOPPING
 DETAILS AND
 PROJECT SUPPLIES,
 SEE STOCKISTS
 ON P192.**

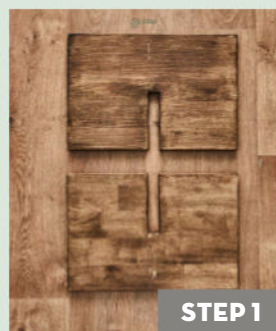
WINE RACK

Create a wine rack with benchtop offcuts. Find the centre of two wine rack panels and mark up cut lines in the thickness of your benchtop (step 1).

Cut as precisely as possible along marked lines, then use a drill and a jigsaw to complete the cuts. Slot together (steps 2 and 3) and stow on a cube shelf. ■



STEP 2



STEP 1



STEP 3

dreaming of a new kitchen?

kaboodle it!



olive grove
doors & panels



cali handles
matt black



biancoccino
benchtops

Only Available at
BUNNINGS
warehouse

for more inspiration and to
learn about our local story, visit
kaboodle.com.au or follow us on



your kitchen,
your way
for less

With kaboodle, you can create a great quality kitchen that suits your space perfectly. There's a huge range of colours, styles and finishes available, so you'll be sure to find a look you love!

Design your new kitchen instore or online with the 3D kaboodle planner, and install it yourself to save heaps! You can even book a design consultation with a Bunnings Kitchen Expert and they'll organise it all for you.

+ ghost ash
doors & panels

+
macaroon
doors & panels

Make Mother's Day

ROSY

Show Mum and Grandma true love with these rose-infused recipes.

Photography TIM ROBERTS *Styling* MICHELE CRANSTON *Recipes* JESSICA BROOK



**ROSE PETAL
MELTING
MOMENTS**

Recipe on page 122



**ROSE AND
STRAWBERRY
JAM SCONES**
Recipe on page 122

**PERSIAN LOVE CAKE
WITH CRYSTALLISED
ROSE PETALS**

Recipe on page 123





ROSE PETAL MELTING MOMENTS

Preparation time 30 mins plus refrigeration

Cooking time 15 mins

Makes 10

180g unsalted butter, softened
¼ cup icing sugar mixture, sifted
1 tsp vanilla extract
1 cup plain flour
¼ cup custard powder
Dried rose petals, to decorate

BUTTERCREAM

150g unsalted butter, softened
2 cups icing sugar mixture, sifted
2 tsp rosewater
A few drops pink food colouring

DRIPPY ICING

½ cup icing sugar mixture
1–2 tsp lemon juice

STEP 1 Preheat oven to 200°C/180°C fan-forced. Line a large oven tray with

baking paper and set aside. Place butter, icing sugar mixture and vanilla in the bowl of an electric mixer and beat for 5–6 minutes, until light and fluffy. Add flour and custard powder. Beat until a smooth dough forms.

STEP 2 Roll dough out between two sheets of baking paper until ½ cm thick. Refrigerate for 20 minutes.

STEP 3 Use a 5½ cm round cookie cutter to cut out dough, re-rolling dough as needed. Arrange on baking tray, bake 10–12 minutes, or until lightly golden around edges. Set aside to cool.

STEP 4 To make buttercream, place butter, icing sugar mixture, rosewater and food colouring in an electric mixer and beat for 8 minutes, until light and creamy. Place in a piping bag fitted with a 1cm star nozzle. Pipe buttercream on the underside of half the biscuits. Sandwich with remaining biscuits. Refrigerate for 15 minutes.

STEP 5 For drippy icing, mix icing sugar and lemon juice in a bowl until smooth. Spoon onto the tops of the biscuits and sprinkle with rose petals. Refrigerate for 10 minutes to set.



ROSE AND STRAWBERRY JAM SCONES

Preparation time 20 mins

Cooking time 35 mins

Makes 2 cups jam and 8 scones

500g jam setting sugar
100g dark red unsprayed rose petals
2 Tbsp lemon juice
500g strawberries, hulled and halved
Whipped cream, to serve

SCONES

2½ cups self-raising flour, plus extra for dusting
60g cold butter, coarsely grated
1 cup cold milk, plus extra to brush

STEP 1 Place half the sugar in a bowl. Add rose petals and lemon juice and massage with your hands for 1–2 minutes, until rose petals are bruised and start to break down.

STEP 2 Place the remaining sugar and strawberries in a large saucepan. Use a potato masher to roughly crush.

STEP 3 Add the rose petal mixture. Heat on low heat, stirring until the sugar has dissolved.

STEP 4 Increase heat to high and bring to the boil for 5–10 minutes or until just set. To test, place a spoonful of jam on a cold plate – the surface should wrinkle when a spoon is pushed through.

STEP 5 Transfer jam to sterilised jars and seal with a lid. Let cool. (See Cook's Tip on p42 for sterilisation instructions.)

STEP 6 To make scones, preheat oven to 200°C/180°C fan-forced. Line an oven tray with baking paper. Sift flour into a large bowl. Add butter. Lightly rub in with fingertips to make fine crumbs.

STEP 7 Add most of the milk, then use a round bladed knife to cut through the flour mixture until a soft dough forms. Turn out onto a lightly floured surface and knead until it just comes together.

STEP 8 Shape into a 2½ cm thick rectangle (about 16 x 22cm) on a lightly floured surface. Cut into eight squares. Place scones on prepared tray. Brush tops with extra milk. Bake for 20–22 minutes, until scones are golden and sound hollow when tapped. Cool on a wire rack. Serve with jam and cream.



PERSIAN LOVE CAKE WITH CRYSTALLISED ROSE PETALS

Preparation time 30 mins plus setting time

Cooking time 1 hour 15 mins

Serves 10–12

1½ cups caster sugar
150g unsalted butter, softened
4 free-range eggs, room temperature
2 cups almond flour
1½ cups plain flour
1 tsp baking powder
1 tsp bicarbonate soda
2 tsp ground cardamom
½ tsp ground cinnamon
1 tsp finely grated lemon rind
¼ cup lemon juice
1 Tbsp rosewater
1 cup Greek-style yoghurt
2 Tbsp finely chopped pistachios

CRYSTALLISED ROSE PETALS

1 egg white
¾ cup caster sugar
16 unsprayed rose petals

ICING

1½ cups pure icing sugar, sifted
1½–2 Tbsp lemon juice
1 tsp rosewater

STEP 1 For rose petals, whisk egg white until foamy. Working one at a time, dip your finger into egg white mixture and spread over rose petal. Sprinkle with sugar. Place on a wire rack and repeat with remaining rose petals, egg white and sugar. Leave for 24 hours to set.

STEP 2 For cake, preheat oven to 180°C/160°C fan-forced. Grease and line a 22cm springform cake pan with non-stick baking paper.

STEP 3 Beat sugar and butter in a stand mixer fitted with a paddle attachment until pale and fluffy. Add eggs, one at a time, beating well after each addition. Fold in almond flour, plain flour, baking powder, bicarbonate soda, cardamom and cinnamon, lemon rind and juice, rosewater and yoghurt.

STEP 4 Spoon into prepared tin and bake for 1 hour 15 minutes. Cover with foil halfway through the cooking time if overbrowning. The cake is cooked when a skewer inserted in the centre comes out clean with a few moist crumbs. Let cool completely in pan.

STEP 5 For icing, mix all ingredients in a bowl until smooth. Spoon onto the cake and spread to cover. Decorate with chopped pistachio and rose petals.

COOK'S TIPS

- You can reduce the time it takes to dry rose petals by placing them in a preheated 100°C/80°C fan-forced oven for 2–3 hours or until firm.
- Crystallised rose petals last in an airtight container for up to 2 weeks. ■



Fresh as flowers

These rose-scented gifts are easier to make than they look.

Projects TIFF BANCROFT Photography TIM ROBERTS Styling MICHELE CRANSTON

ROSE PETAL CANDLE

550ml heatproof glass container

500g soy wax flakes

2 wicks

Candle dye (optional, for colour)

10 drops rose essential oil

Dried rose petals, to decorate

To work out how much wax you'll need, pour water into your container to the desired level. Decant into a measuring jug. You will need about 90 per cent of this amount in wax. (We used 500g soy wax flakes for a 550ml container.)

Secure the wick in your container with double-sided tape or a dab of melted wax (we used two equally spaced wicks for this large candle). Use chopsticks or a wick holder to keep in place.

Place a heatproof bowl over a saucepan of simmering water and melt the soy wax flakes, stirring occasionally. Add the candle dye, if using, and mix well. Remove from heat.

Let wax cool a little, then stir in the essential oil. (Use 10 per cent fragrance to the amount of wax. We used 5g fragrance – or 10 drops – for 500g wax.)

Pour melted wax into the glass container. Sprinkle rose petals in a thin layer on top. Prop up wicks while wax sets. When the wax is set, trim wicks flush with the top of the container.

ROSE PETAL POTPOURRI

10 pink roses

10 red roses

6–8 drops essential oil (try rose, geranium or lavender)

Preheat oven to 100°C/80°C fan-forced. Gently pinch petals off the roses.

Line two large baking trays with baking paper. Spread the rose petals in a single layer on the trays.

Place in the oven for 30–40 minutes, checking every 10 minutes, until petals are dry but not burnt. Allow to cool.

Place cooled petals in a bowl, then add 6–8 drops essential oil and toss very gently. Transfer to an airtight container and leave in a dark place for 1–2 weeks for the scent to infuse.

Gift the potpourri in decorative bowls or glass jars, or place in organza pouches to make scented drawer sachets.

SPA-WORTHY BATH SALTS

1 cup Epsom salts

1 cup Himalayan pink salt

1 cup dried rose petals

10 drops rose essential oil (or 5 drops each of rose and lavender)

In a medium bowl, mix together the Epsom salts, Himalayan pink salt and dried rose petals. Add the drops of essential oil, stirring through. Decant the bath salts into a pretty glass container with a lid, ready for gifting. To use, add a scoop of the mix to a bath while the water is running. ■



FOR PROJECT
SUPPLIES, SEE
STOCKISTS ON P192.

Hip stars!



Prolong your rose garden season by allowing your blooms to evolve into rose hips – a treasure of ruby or orange baubles.

Words JENNY DILLON

Autumn is harvest time – apples, pears, pumpkins, beetroot and, of course, roses. With their intoxicating perfume and softly folding, velvet-like petals, roses are the gift of summer that keeps on giving. When a flower fades, you snip it off to generate more romantic blooms. However, if you don't snip off those spent blooms, you'll have an autumn and winter garden decked out in different jewels, with gleaming red or orange hips you can take straight to the kitchen!







While you admire the beauty of unfurling petals, a rose's fragrance attracts bees eager for the pollen.



How to grow hips

1 Set your roses up for hip success by enticing pollinators such as bees to your garden. If the roses aren't pollinated, they won't produce the seed-holding hips. Attract pollinators by putting in plants high in nectar such as lavender and salvia.

2 Stop pruning fading rose blooms from March to April and allow blooms to fall off naturally. Where once were blooms, you'll see small green hips developing. They'll mature to the size of a grape, then take on rich red or orange hues. The best hips are produced in autumn and early winter.

3 To harvest, cut the stem just below the base of the hip, when they're ripe, colourful and still firm to touch.

Rosehip tea

To make rosehip tea, wash 10–12 hips (discard stems) and pop in a teapot. Fill with boiling water and leave for 10 minutes before straining into a cup.

Note: Don't use hips that have been sprayed with chemicals in any food or drinks.





ROSEHIP JAM

Preparation time 20 mins
plus setting time

Cooking time 1 hour 10 mins

Makes 6 x 250ml jars

8 cups rose hips

6 cups water

½ cup lemon juice

50g packet Fowlers Jamsetta

3½ cups caster sugar

10g butter

6 x 250ml sterilised canning
jars with lids and rings

Muslin cloth (see Cook's Tip)

STEP 1 To sterilise jars, place on a rack in a large pot of boiling water and boil for 10 minutes, or wash, rinse and place in a 120°C oven for 10 minutes. To sterilise the lids, bring 500ml of water to the boil, place the lids in a shallow bowl, and pour the boiling water over them.

STEP 2 Rinse the hips thoroughly. Trim off any rough ends and discard. Place the cleaned rose hips in a large pot, add the water, and bring to a boil. Reduce the heat and simmer on low, covered, for about 1 hour or until the rose hips are soft enough to mash.

STEP 3 Mash the hips using a potato masher to create a rough purée.

STEP 4 Line a fine strainer with muslin cloth and place over a large pan (see Cook's Tip). Pour the mashed hips into the strainer and allow the liquid to drain for at least an hour. Press with a masher to extract more juice. You will need 750ml of juice for this recipe – top up with water if necessary.

STEP 5 Pour 750ml of rosehip juice into a large pot. Add lemon juice and pectin, stirring until dissolved. Bring to the boil on high heat.

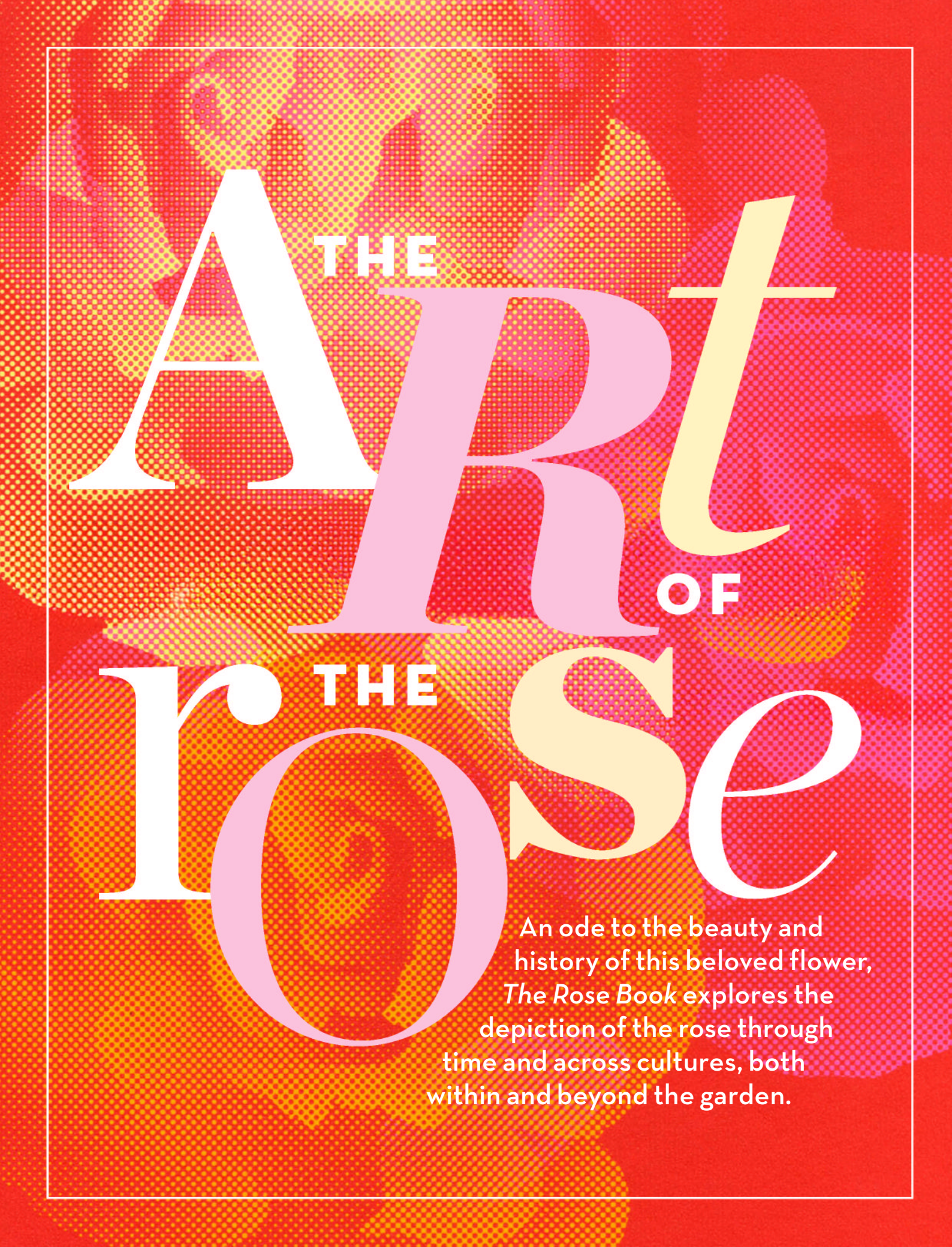
STEP 6 Stir in the sugar. Once fully dissolved, add the butter. Bring the mixture to a rolling boil (it will bubble up considerably). Boil for exactly 1 minute, then remove from the heat.

STEP 7 Pour hot jam into the prepared sterilised jars, leaving a 5mm space from the rim. If any jam spills on the rim, wipe the rim clean with a damp cloth. Place the sterilised lids on the jars and screw the rings on securely.

STEP 8 Set aside in a cool dry place for 1–2 days to allow to set (the jam can take up to 1–2 days to set).

COOK'S TIP

You'll need to use a muslin cloth to ensure all the fine hairs from the hips are strained out. A standard sieve isn't fine enough to catch these fine hairs, and they'll irritate your digestive system if eaten. ■



THE Art OF THE rose

An ode to the beauty and history of this beloved flower, *The Rose Book* explores the depiction of the rose through time and across cultures, both within and beyond the garden.

Roses have permeated nearly every aspect of human life, from botany and medicine to politics and fashion. We spoke with three leading experts who contributed to *The Rose Book*, to share their insights into our enduring love for this floral icon. Turn the page to find an extract of some of our favourite moments from *The Rose Book*.

Michael Marriott



**Former head
rosarian
at David
Austin Roses,
author of
RHS Roses**

**(2022), and chairman of the
Historic Roses Group**

BHG: What are some of your favourite rose varieties for home gardens?

MM: Some of my favourite varieties that do well in just about every Australian climate are Bridal Bouquet, Cecile Brunner Climbing, Desdemona, Garden of Roses, Golden Gate, Laguna, Munstead Wood, Roald Dahl, The Golden Child, Lady of Shalott and James Austin. They are all tough, reliable and healthy – most are fragrant, too. And beautiful, of course.

BHG: Can you share some tips for selecting and planting roses to ensure they thrive in different Australian climates?

MM: Do some research to identify the varieties that have those positive characteristics [above], as well as the right size and shape for that position. For example, don't plant a quick-growing climber where space is limited. Choose a variety that is easy to look after and

flowers freely, one that will grow over 3-4 years. When planting, mix in around 10-20 per cent of well-rotted organic matter. It's best to plant bare-root specimens. If using containerised plants, keep roots from drying out and soak the root ball in water for 30 minutes before planting. Once planted, add a good layer of mulch. Roses are great survivors in dry conditions, but they do love a moist root run which helps them grow and flower more freely. When fertilising, apply only what it says on the packet. Choose disease-resistant varieties and encourage beneficial insects into the garden to help control any pests.

Amy De La Haye



**Dress
historian,
writer,
curator,
professor
at London
College of Fashion**

BHG: Can you share examples where roses played a central role in fashion design?

ADLH: Flowers were not gendered feminine until the 19th century. In Ancient Rome, men wore garlands and rose perfume, and during the 18th

century men wore suits made from fine silks with magnificent embroidered and woven roses. In the 1830s, women had the flower and its bud woven into towering headdresses for special occasions. In terms of fashion designers, I award Charles Frederick Worth, Christian Dior and Alexander McQueen as fashion's finest rosarians.

BHG: What are some unique stories you discovered when organising a rose exhibition?

ADLH: During lockdown I spent ages searching for a craftsperson who made the most exquisite, naturalistic, artificial rose, then Anne Tomlin contacted me and I discovered she lives just 10 minutes away from me! I also fell in love with Phoebe Cummings' raw clay roses and was delighted to exhibit those at London's Garden Museum.

Victoria Gaiger



**Co-editor
and creative
director
of rakes
progress
magazine**

and rakesSENSE

BHG: What guides your choices when using roses in fashion photography?

VG: For romantic and whimsical imagery, I'd use full-bodied textures, painterly and abundant petals which are more natural and less uniform – wild hedgerow dog roses, highly scented

Rosa Gallica (the French rose) or English garden roses (like Fantin Latour and Gertrude Jekyll). Classic hybrid tea roses add structure, architecture and symmetry to an image, while climbing and floribunda roses give drama to a backdrop. Overblown roses and muted faded colours capture the delicate transition from life to decay – see the browning edges of a rose in an Irving Penn photograph. Burgundy and black roses add gothic drama (think of Alexander McQueen and Comme des Garçons); in contrast, lighter colours, such as yellow or white, portray joy, purity and minimalism. Sarah Moon or Tim Walker's photographs are examples of how pastel shades can create dreamlike images. The classic red rose conveys passion and sex, and the deep burgundy of the Black Baccara hybrid tea rose often signals luxury.

BHG: What makes roses such a timeless subject?

VG: Roses strike a balance between symbolism, visual beauty, emotional depth, and cultural significance. Whether in a classical painting or a modern photograph, roses offer artists an opportunity to explore colour, texture, light and shadow, composition and emotion. Roses are a metaphor for life; they reflect all aspects of the human condition – birth, the passage of time, mortality, and the ephemeral nature of beauty.

Roses of Sharon, 1866

Christiann Drick Smith

Cotton quilt, 80 x 80 in. / 203.2 x 203.2 cm

Smithsonian American Art Museum, Washington DC



A bold arrangement of roses, buds and leaves fills the square of this handsewn quilt, appliquéd in red and green on a cream background. The design repeats with nine identical rose circlets in the centre, vines along each edge, and abstract figures angled in the corners. This traditional pattern has garnered

dozens of variations in form and an equal number of names based on shape (Wreath of Roses), place (Kentucky Rose), politics (Whig Rose), and The Bible (Rose of Sharon), to give a few examples. The biblical reference is from the Song of Solomon (2:1), a celebration of romantic love. In gardeners' parlance, 'rose of Sharon' is



Roses, 1890

Vincent van Gogh

Oil on canvas

36 5/8 x 29 1/8 in. / 93 x 74 cm

Metropolitan Museum of Art, New York

While the name Vincent van Gogh (1853–1890) may be synonymous with sunflowers, the famous Dutch Post-Impressionist artist loved painting other flowers as well. Thanks to the copious correspondence he left behind, we know much about his garden musings. In the many letters to his brother Theo, Vincent wrote passionately about gardening and flowers, and in a letter to his sister, he declared that his thoughts on gardens could fill an entire book. Although success eluded van Gogh in his lifetime, preventing him from cultivating a garden of his own, he had friends with lush and beautiful gardens, and some regularly delivered bouquets for him to paint. Theo, in particular, encouraged his brother to paint flowers, seeing them as marketable and the ideal subject for working in a cramped studio. In his distinctive style and impasto technique, bold blue lines define sections of the composition, contrasting with the softness of the flowers and adding vibrancy to their muted hues.

a common name for several different plants, including the common hibiscus (*Hibiscus syriacus*), although for quilters, the genus *Rosa* is typically represented in the Rose of Sharon pattern. Christiann Drick Smith made this quilt in north-central Pennsylvania in 1866, the year after the American Civil War ended.



Rosebush table lamp, c. 1915

Tiffany Studios

Leaded glass and patinated bronze

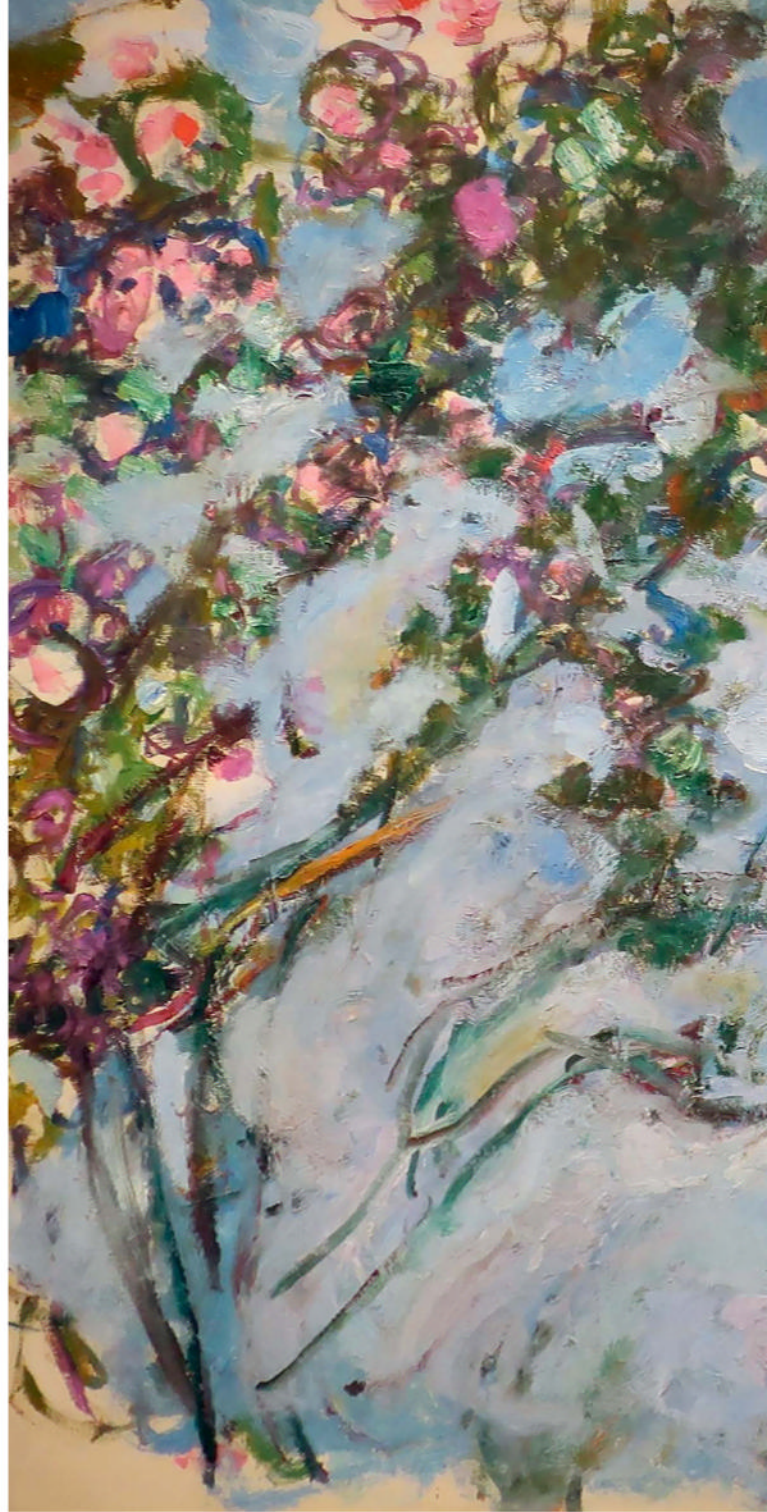
32 ³/₄ x 24 ³/₄ in. / 83.2 x 62.9 cm

Private collection

Yellow roses adorn this stained-glass Art Nouveau table lamp made early in the 20th century by American decorative arts company Tiffany Studios, led by head designer Louis Comfort Tiffany. Against a blue glass sky, different shades of yellow and green suggest that dappled light is illuminating the rosebush's blooms and leaves. A talented and successful painter for many years before he joined the family business,

Tiffany found
inspiration for
his art on his
many

trips to Europe and North Africa, and his love of flowers would find an expression in many of the company's most popular globe-shaped table lamps. To create the subtle shades and intensity of colour in glass for which Tiffany Studios became known, the company's English glassworker, Arthur Nash, worked with Tiffany to develop a technique of blending pigments while the glass was still molten. This lamp was made using a technique that Tiffany called 'Favrile', which comes from the Old English word *fabrile*, meaning 'handwrought'. Highly progressive in its outlook, the company employed women to work at the studio, including Clara Driscoll, who was head of the Women's Glass Cutting Department.



Les Roses, 1925–26

Claude Monet

Oil on canvas

51 ¹/₈ x 78 ³/₄ in. / 130 x 200 cm

Musée Marmottan Monet, Paris

Against a pale blue sky, a sketchlike rosebush laden with deep pink and pale pink flowers in full bloom fills the canvas,

capturing the changing effects as the petals and leaves move in the breeze. French artist Claude Monet (1840–1926), a leading member of the Impressionist movement, is more commonly associated with the water lilies he famously painted



in the aquatic garden of his home at Giverny. Toward the end of his life, however, as his vision failed, he also made several paintings of the roses growing in other parts of his garden. His home and garden provided continual inspiration, particularly his water garden with its iconic lily pond, Japanese bridge,

and weeping willows. Over the years, Monet painted thousands of different flowers and scenes from Giverny. A cataract operation in 1923 left him with a changed perception of colour that was corrected only a few years later, and his style changed at the end of his life from the quick brushstrokes

of his earlier paintings to markings that more resembled short commas, as seen here in the leaves of the rosebush. In his final years, he embarked on a frenetic painting spree, creating such works as this one in his palette of blues, greens, pinks and reds to conjure up the beauty of roses on a summer's day.





Miss Blanche, 1988

Shiro Kuramata
Acrylic, artificial roses, and
anodised aluminium
36¼ x 24¾ x 24 in. /
92 x 63 x 61 cm
Private collection

This remarkable artwork also happens to be a functional chair, with vibrant red artificial roses floating within thick panels of clear resin, their contrasting too-green stems and leaves dancing playfully among one another inside the seat and arms. Japanese designer Shiro Kuramata (1934–1991) fused whimsical ideas with a technical edge, such as his Glass Chair, which was constructed solely from glazed panels, and How High the Moon, made from a cloudlike mesh. Miss Blanche is perhaps

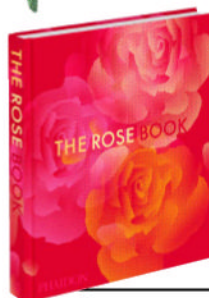
his most recognisable piece. The piece is named after Blanche DuBois, the central character in Tennessee Williams' 1947 play *A Streetcar Named Desire*. The idea was deviously difficult to produce. Abandoning the original concept of using real roses, which the resin burned black, Kuramata made the limited-edition chairs individually in one-off moulds. Each required partly pouring a resin slab, inserting the fake roses with tweezers before the liquid hardened and, finally, submerging them in an upper layer. They are held in perpetual suspension, resulting in a chair graced with seemingly effortless floral animation.



Rosai Chandelier, 2020

Carrara Glassmakers
Glass, 59 x 49½ in. /
150 x 125 cm
Private collection

A large salon on the *piano nobile* (first floor) of a Venetian palace overlooking the Grand Canal is perhaps the most suitable setting for this spectacular rose chandelier. It would be a fitting choice because this floral light fixture was handmade on the neighbouring island of Murano by the factory Carrara Glassmakers, embodying the exuberance of the world-famous Murano glass, which has been made there since the 13th century. The pink roses are shown in varying degrees of flowering, from tight buds to full blooms, and each was handcrafted individually before being added to the chandelier; the large flowers at the end of the clear stems face downward to house the light bulbs. Continual innovation has helped Murano glassmakers maintain their reputation for original design, which includes developing a lighter weight glass specifically for ornate chandeliers like this one.



THE ROSE BOOK

This is an edited extract from *The Rose Book* (Phaidon, \$69.95). Scan the code to shop now or find it at bookstores.





“ MURANO GLASSMAKERS MAINTAIN THEIR REPUTATION FOR ORIGINAL DESIGN, DEVELOPING A LIGHTER WEIGHT GLASS SPECIFICALLY FOR ORNATE CHANDELIERS. ”

Kitchen PLANTS

Not all kitchen 'greens' are for eating! These humble houseplants will thrive in your cooking space. *Words* JENNY DILLON

Many of our indoor plants come from tropical rainforest areas, where the atmosphere is hot and humid and, as understory plants, they get very little direct sunlight. Not to suggest your kitchen is a jungle, but many kitchens have the same conditions that help indoor plants thrive. And, with a sink and tap so handy, watering them is as easy as filling the kettle. Also, when you've made a mess and burned the chops or overboiled the cabbage, many indoor plants have powerful air-purifying qualities that help mask your culinary disasters.

HOW TO CARE FOR KITCHEN PLANTS

- Place your plants where they will get some light but make sure it is low to bright indirect light or the foliage will burn.
- Always check the soil before you water your plants. Carefully poke a chopstick in the soil and, if it comes out dry, it's time to water.
- Wipe plant leaves regularly with a damp cloth as dust can block leaf pores and make it difficult for the plant to thrive.
- Use good quality potting mix and replace annually in spring. Potting mix collapses, meaning no air gets to the roots and the mix won't drain water efficiently, attracting fungus gnats.

BEAT THOSE FUNGUS GNATS

Kitchens are a magnet for fungus gnats due to all the food. A prime suspect is fruit that's been sitting in a bowl too long. And if there's a plant nearby, all the better. The gnats lay eggs in the potting mix – up to 200 at a time – and the subsequent larvae feed on the roots. As they mature into gnats, they constantly buzz around the kitchen. If you're having a glass of wine as you stir your risotto, you may find a few taking a swim in your drink.

The solution to avoiding gnats is to change the potting mix and avoid overwatering so the soil doesn't get too damp.



7 best kitchen plants

Here are my top picks to create a greenscape in your kitchen.

1 SPIDER PLANT

To appreciate its fountain of long, slender leaves, put a spider plant on a kitchen shelf alongside your best bowls and designer pepper grinder. It will eventually produce long stems from which pups or spiderettes grow and dangle until they're ready to have lives of their own in separate pots. It also has great air-purifying qualities. Feed with liquid plant food every two weeks from spring to autumn.

2 HEARTLEAF PHILODENDRON

You can let the trails of lush, heart-shaped leaves of the heartleaf philodendron (*Philodendron cordatum*) float elegantly down from a shelf or put it in a corner and train the vines up a mini trellis. The vines can grow up to 2 metres, so it needs a trim occasionally. It also has great air-purifying qualities. Feed every three months with liquid fertiliser.

3 ZZ PLANT

The graceful arch of the stems of the ZZ plant elevate any room, but the shine of its leaves makes it perfect for a hero spot on your kitchen bench. (The ZZ stands for its botanical name, *Zamioculcas zamiifolia*.) ZZ stems should grow straight up. If one of them falls, it may mean it's getting too much water or the potting mix has become compacted. Feed

occasionally from spring to autumn with a liquid plant food.

4 AGLAONEMA

The dazzling mottles of red, pink, silver and green of aglaonema (also called Chinese evergreen) bring energy and colour to your kitchen. With its stand-out foliage patterns, it's going to pull focus anywhere, but why not yield to the drama and put it in the centre of your breakfast bar. Feed with liquid plant food every fortnight during spring and summer.

5 ALUMINIUM PLANT

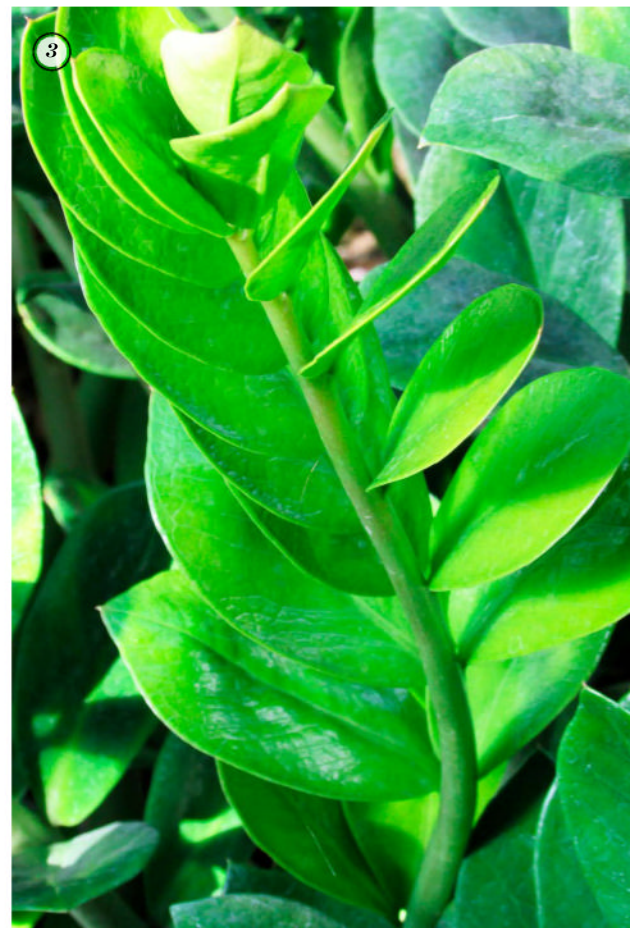
The sparkling silver splashes of the aluminium plant (*Pilea cadierei*) are a perfect foil to your family silverware, but will also add lustre to a shelf with stainless steel pots and pans. It's a semi-succulent, so be careful not to overwater it. Feed with liquid fertiliser every fortnight from spring to summer.

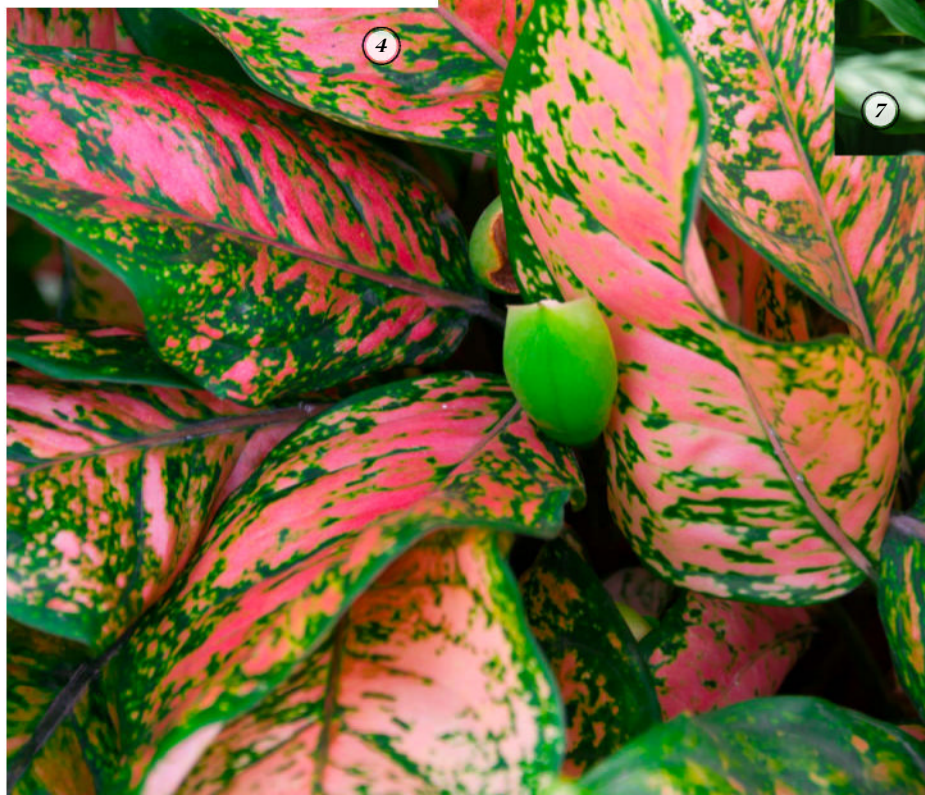
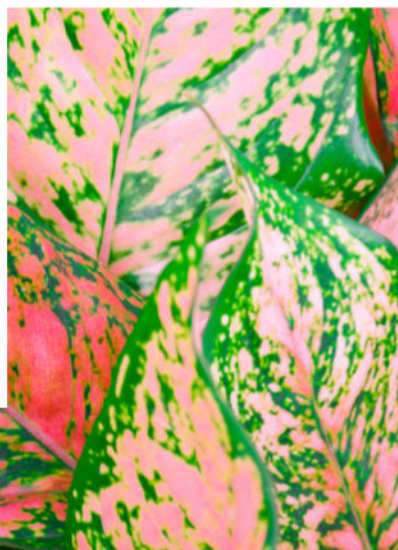
6 ALOE VERA

A small aloe vera plant is not only decorative in the kitchen, it's also a great aid if you get splashed with cooking oil or are scalded by a hot baking tray. Just snap off one of the leaves and apply the sap directly to the burn! As a succulent, it can last a long time between drinks and can tolerate more light than other indoor plants. Pop it on a windowsill, but not if it faces west as the hot afternoon sun will burn its leaves. Feed every fortnight with liquid plant food from spring to summer. It will eventually grow too large for the windowsill. When that happens, plant it in your garden.

7 PEACE LILY

The peace lily has great air-purifying qualities, but it is a bit of a drama queen. Forget to water it and both leaves and flowers fall limp! Just water it and in a few days it will be back to its best. Give it a central spot, such as on your breakfast bar. Feed fortnightly from spring to autumn with liquid plant food. ■





“ KITCHENS ARE SLEEK, SHINY AND SHARP-EDGED. PLANTS ADD A WARM, SNUG SOFTNESS! ”

JENNY DILLON, GARDEN EDITOR



Jenny Dillon
Garden Editor

In your GARDEN

Enjoy these mellow months – they make for a good life!

SEASON SPECIALS

An autumn border prolongs the flowering season.



BRIGHT AS A BUTTON!

Rudbeckia 'Goldsturm' blooms on upright stems for months.



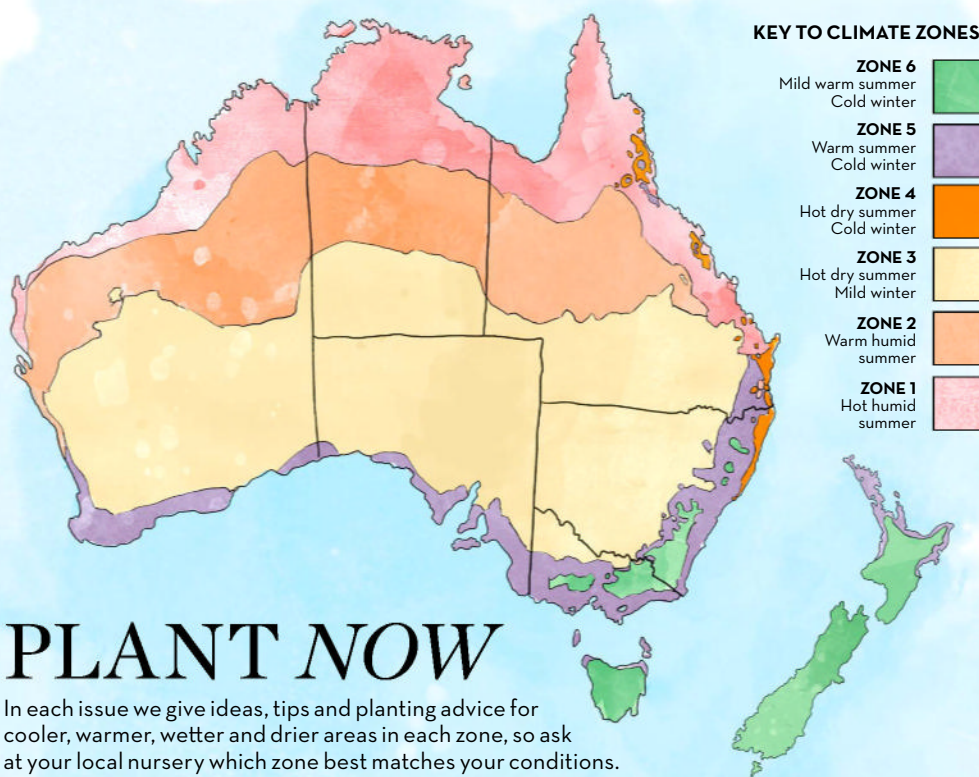
SO HOT!

Baby-pink umbels of *Sedum 'Autumn Joy'* emerge from lime foliage.



SWEET SENSATIONS

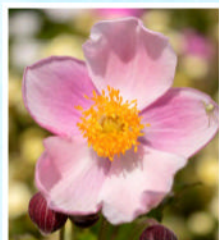
Heuchera 'Caramel' will add a soft, golden flourish to your border.



PLANT NOW

In each issue we give ideas, tips and planting advice for cooler, warmer, wetter and drier areas in each zone, so ask at your local nursery which zone best matches your conditions.

FLOWERS



ALL ZONES Cineraria, cornflower, delphinium, pansy, poppy, stock and viola.

ZONES 1-3

Anemone (top left), angelica (bottom left), aquilegia, calendula, erigeron, helichrysum, hollyhock, lupin, nemesia and nigella.

ZONES 4-6 Lobelia, penstemon, phlox and wallflower.



VEGETABLES

ALL ZONES Broad beans, broccoli, carrot, cauliflower (top left), leek, lettuce, onion, peas and spinach.

ZONES 1-3 Artichoke (globe, Jerusalem), beetroot, capsicum, cucumber (bottom left), eggplant, garlic, parsley, peas, potato, sweet corn and tomato.

ZONES 4-6 Asparagus (crowns) and parsnip.

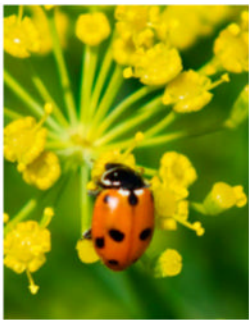


BRING HAPPINESS
WITH A BUNCH OF
CHRYSANTHEMUMS.



“After women,
flowers are the most
lovely thing God has
given the world.”

CHRISTIAN DIOR, FASHION DESIGNER



BUGS OF APPEAL

WELCOME SPOTTY

Not all bugs are hellbent on ruining our lives. A hero to be protected at all costs is the black-spotted, vibrantly coloured ladybug (ladybird).

Just one can gorge on 5000 aphids in its lifetime, yet an errant spray of insecticide can wipe out many. As plant and meat-eating beetles, they can be encouraged by growing plenty of herbs and nectar-producing flowers and setting up a 'bug hotel', available online or from large garden centres.

A VISION IN
PASTELS WITH
THE HAPPY FACES
OF LITTLE
PANSIES.



GARDEN SECRETS

Prepare a heart-warming display of winter colour.

1

COLOUR UP

Have summer and autumn colour deserted you? Act now and an extravaganza of yellows, pinks, reds and riotous bicolours are yours over the cooler months.

2

EASY GROW

Plant cool-season annuals such as violas, pansies, polyanthus, primulas and Iceland poppies, knowing they won't be battling sweltering sunshine.

3

HOT SPOTS

For best results, keep colours contained and restrained, with maybe just one or two pots of look-at-me contrasting colours. Water, fertilise and deadhead regularly.



PRIMULA

GARDENING ADVICE

◆ **CUT BACK** frizzled and ugly summer foliage once conditions have cooled. ◆ **TREAT** hedges to a last prune before winter and apply fertiliser. ◆ **WATCH** for scale on lemon trees and spray with horticultural oil or insecticidal

soap if present. ◆ **SOW** a green manure crop, such as oats, lupins and field peas, to cut down and dig in once mature to return goodness to the soil. ◆ **REMEMBER** mums on Mother's Day (Sunday, May 11) with flowers or a pot plant. ■

better gardening

[NEWS, PRODUCTS AND TRENDS]



SHOP NOW



A TRUE LADY

Plan ahead for a winter of seductive elegance with the mulberry veined and edged *Helleborus* 'Sophie's Delight'. Long flowering and perfect for low-light areas, it makes a striking show when mass planted under tree canopies. Reaching just 50cm high and 60cm wide, it is part of the FrostKiss range from Plant Growers Australia, see pga.com.au.



GROW HEALTHY

GET SPROUTING

Grow sprouts for stir-fries and salads in your kitchen with Mr Fothergill's Sprouter Jar kit, \$24.98. It produces mung beans and alfalfa sprouts in just a week. Available from Bunnings and independent garden centres, with seeds included.

EAT UP

Bohemian feast

Top produce demands top recipes and Australian chefs contribute 90 of them to **A Heide Harvest** (Thames & Hudson, \$64.99). This is a lavish ode to food, garden and the history of Heide, former home of bohemians John and Sunday Reed. The book is by Alice Crowe, previously a Heide gardener, and copywriter Maximilian.



WHAT'S ON?

Go with the grow in WA

Vegie garden inspiration abounds during Western Australia's Edible Gardens Festival in Margaret River, on the weekend of May 24-25. There are in-depth workshops, demonstrations by experts and six fabulous productive and highly sustainable food gardens to explore. Meet the gardeners and learn their techniques. This not-for-profit event offers open garden day tickets at \$20, workshop tickets for \$25, and kids under 16 go free - details at ediblegardensfestival.au. ■

Prices are approximate and a guide only. Due to the printing process, colour reproduction is a guide only.



Ollie

BE A HERO FOR ANIMALS IN NEED.

Give animals like Ollie the means to receive essential care and help them live a life they deserve.

Visit donate.rspca.org.au
Donate today.

Scan to donate





Milton Black
Astrologer

MOON

guide

Garden according to the phases of the moon with Milton Black.



BLEEDING HEARTS

Milton's tips for Taurus season

(April 21-May 21)

Venus (love, affection) corresponds with pink and soft, loving colours when focused on the Taurus garden. Taureans are attracted to beauty. Compatible flowering plants are tulips, daffodils, pansies, hyacinths and bleeding hearts. Taureans always enjoy their food and now is the time to plant seed potatoes for spring and summer cultivation. If you are limited for garden space, get an old car tyre, put it in a sunny spot, fill with fertilised topsoil and plant your seed potatoes. Beans and peas are a Taurus favourite to plant, but don't forget to grow them with rosemary to deter bean beetle. Try baking a quiche, mixed with some of your home-grown parsley or favourite herbs.



ZODIAC SIGNS

The 12 signs of the zodiac are divided into four groups - fire, air, earth and water.

Fire signs

Aries and **Sagittarius** are in harmony with all fruit. **Leo** is in harmony with nuts and all seed-producing crops.

Earth signs

Capricorn and **Taurus** are in harmony with all root vegetables that produce crops below the ground, including garlic. **Virgo** is in harmony with all herbs.

Air signs

Libra, **Aquarius** and **Gemini** are in harmony with plants that produce flowers and perfumes.

Water signs

Cancer, **Scorpio** and **Pisces** are in harmony with above-ground crops, including trees, shrubs, lawns, and leafy, juicy and fleshy vegetables.

- ♉ Taurus
- ♊ Gemini
- ♋ Cancer
- ♌ Leo
- ♍ Virgo
- ♎ Libra
- ♏ Scorpio
- ♐ Sagittarius
- ♑ Capricorn
- ♒ Aquarius
- ♓ Pisces
- ♈ Aries

How to use the calendar

Best days

Second-best days

On these days, thin out seed boxes, sow seeds and plant seedlings that produce their crop above the ground.

These include peas, beans, corn, cabbage, cauliflower, broccoli, brussels sprouts, eggplant, lettuce, celery, silverbeet, spinach, endive, Chinese cabbage, tomato, cucumber, asparagus crowns, artichoke, marrow, pumpkin, capsicum, melon, zucchini, chicory, sprouts, rhubarb and herbs (except garlic).

You can also plant out flowering shrubs, annuals, flowers (not bulbs), cactus, tree ferns, flax, passionfruit vines and kiwifruit.

Plant fruit trees and trees that produce edible nuts, such as almond, macadamia, pecan and walnut. Grapes and banana can also be planted.

Take cuttings from established trees and shrubs, and propagate. This is also a good time for planting trees and climbers, and sowing new lawns.

Best days

Second-best days

On these days, sow seeds and plant seedlings that grow their crops below ground, such as carrot, parsnip, radish, beetroot, onion, leek, swede, turnip, sweet potato, seed potato, yam, cassava, garlic and ginger.

This is a good time to plant flowering bulbs or

SUN	MON	TUES	WED	THUR	FRI	SAT
				1 Moon enters Cancer 5.22pm	2 ☾	3 Moon enters Leo 9.29pm
4 First Quarter Moon in Leo 11.51pm	5 ♋	6 Moon enters Virgo 5.39am	7 ♍	8 Moon enters Libra 5.06pm	9 ♎	10 ♏
11 Moon enters Scorpio 5.58am	12 ♐	13 Full Moon 2.55am Moon enters Sagittarius 6.34pm	14 ♑	15 ♑	16 Moon enters Capricorn 5.57am	17 ♒
18 Moon enters Aquarius 3.29pm	19 ♓	20 Last Quarter Moon 9.58pm Moon enters Pisces 10.28pm	21 ♈	22 ♈	23 Moon enters Aries 2.25am	24 ♈
25 Moon enters Taurus 3.37am	26 ♉	27 Moon enters Gemini 3.21am New Moon 1.02pm	28 ♊	29 Moon enters Cancer 3.32am	30 ♋	31 Moon enters Leo 6.16am

1 Solid number means plant all **ABOVE**-ground crops during the moon's **WAXING** cycle.

1 Hollow number means plant all **BELOW**-ground crops during the moon's **WANING** cycle.

bulbs for propagation and development rather than flowers. Also, plant bare-rooted trees to develop root growth, and refurbish established lawns.

A favourable time for transplanting all types of established trees, shrubs, ferns and bulbs.

Weed and lightly feed. Water with seaweed-type products only.

Destroy or spray weeds, pests and noxious growth. Cut lawns, do heavy pruning and clear rubbish – don't plant or transplant anything. Prepare soil and fertilise garden beds for future

planting; spread and make compost. Feed all established plants, shrubs and lawns, then water in. This is the best time for dethatching or coring lawns.

Do not plant or transplant anything, as the moon is adversely aspected with the sun.

Times are in Australian Eastern Standard Time, AEST. This applies to NSW, the ACT, Qld, Vic and Tas. For SA and NT, deduct half an hour. For WA, deduct two hours. During Daylight Saving Time, add 1 hour. **Any questions?** Email milton@miltonblack.com.au ■



Embark on a retro revival with the National Library of Australia's release, *Vintage Crochet*.

crochet charm

What's old is new again, and we're so excited to crochet our way through this book of vintage gems. There's something truly special about a handcrafted item that's been made with care, and it's a great way to add sentimental value to your wardrobe.

"The rhythm of making crochet stitches – in, over, through – is a kind of meditation for me. Following the same patterns that have been used for generations evokes a sweet nostalgia as I stitch," says Melody Lord, who dived into a treasure of craft patterns held by the National Library of Australia to edit the *Vintage Crochet* book and its companion volume, *Vintage Knits*.

Vintage Crochet is packed with classic patterns across homewares, clothing and more. This book tote is just one of the designs that have been lifted from as early as 1888, and reworked to modern-day instructions.

We simply love it, and think it would be great for carrying around your latest issue of *Better Homes and Gardens*.

Turn to the next page for instructions to crochet this fun book bag.



Patterns for the book tote, a groovy cushion, classic granny square rug and more are found in *Vintage Crochet*.

Book tote

Crochet your own classic book tote to use on your next library visit.

CROCHET ABBREVIATIONS

approx = approximately;
beg = begin/ning;
ch = chain;
cont = continue;
dc = double crochet;
dtr = double treble;
fol/s = follows/
following;
foundation ch =
length of ch at beg to
work sts into;
htr = half treble;
lp = loop/s;
patt = pattern;
rep = repeat/ing;
sl st = slip stitch;
sp/s = space/s;
st/s = stitch/es;
tog = together;
tr = treble;
turning ch = 1 or more
ch worked at
beginning of a row or
round; **yoh** = yarn
over hook.

BEFORE YOU START

- Quantities and project measurements are approximate. These projects have been designed for the yarns specified in the patterns. Other yarns may produce different results.
- Check ball bands to ensure all yarn of same colour is from the same dye lot, and for care instructions.

Materials:

8-ply machine-washable wool yarn, 50g balls: 5 x main colour (MC), 3 x each of 2 contrast colours (**CC1**, **CC2**); 4.50 mm crochet hook; 50 cm hessian for lining.

Measurements:

36cm x 26cm, 5cm gusset.

Tension:

9 dc and 11 rows to 5 cm.

FRONT AND BACK

Using MC, make 19 ch loosely.

1st round: Miss 1 ch, 1 dc in each ch to last ch, 4 dc in last ch; working along other side of foundation ch, work 1 dc in each of next 16 ch, 2 dc in next ch, join with a sl-st in ch at beginning of round.

2nd round: Using **CC1**, 1 ch, 3 dc in next dc (corner dc), 1 dc in each of next 16 dc, 3 dc in next dc (corner dc), 1 dc in each of next 2 dc, 3 dc in next dc (corner dc), 1 dc in each of next 16 dc, 3 dc in next dc (corner dc), 1 dc in next dc, join with a sl-st in ch at beg of round.

3rd round: Using **CC2**, 1 ch, 1 dc in next dc, 3 dc in next dc (corner), 1 dc in each of next 18 dc, 3 dc in next dc, 1 dc in each of next 4 dc, 3 dc in next dc, 1 dc in each of next 18 dc, 3 dc in next dc, 1 dc in each of next 2 dc, join with a sl-st in ch at beg of round. Cont in dc in stripes of 1 round MC, 1 round **CC1**, 1 round **CC2**, working 3 dc in each corner dc in every round until 28 rounds have been worked from beg, ending with a



CRAFTY TIP

- Hessian is used to line this bag, which gives it a great square shape. If you're after something less coarse, you could use canvas or a heavy cotton.

“WHETHER YOU LEARNED CROCHET FROM YOUR GRANDMOTHER OR A YOUTUBER, BEING ABLE TO SAY, ‘THANKS! I MADE IT MYSELF’ IS ALWAYS A THRILL.”

MELODY LORD, VINTAGE CROCHET EDITOR



1



Using MC, make 61 ch loosely.

continued

JILL FROST (right): No winter gale would dare bother me in this brilliant, outsize muffler. It's 81in. wide and 64in. long, takes eight balls of wool, and is crocheted. Crochet directions overleaf.



SCHOOL DAZE (left). Every girl needs something to carry her bits and pieces around in, and not any old bag will do. This one's the grooviest, it's crocheted and lined with hessian — all the girls at school want one, too. Directions are overlaid.

OUT TO PLAY (right). My favorites at weekends—cable sweater and cords. Gran says I'm a tomboy, but you want clothes you don't have to worry about. The cables were fun to do and not hard at all. Directions for the sweater are overleaf.

Using crocheted pieces as pattern, cut lining fabric to fit all the pieces. Turn in a small hem on the fabric and stitch the lining to the crochet pieces with wrong

sides together. Use a flat seam to join the gusset to the front, base and back of the bag, leaving the top open. Sew straps to the front and back of the bag. ■



Scan the QR code to buy *Vintage Crochet*, \$39.99, and *Vintage Knits*, \$29.99, from the National Library of Australia.



The book tote debuted in *The Australian Women's Weekly* in June 1970.

Recipe whiz Steph de Sousa shares clever eats from her new book, and they only need one pan!

Photography ALANA LANDSBERRY

Styling OLIVIA BLACKMORE

ONE-PAN WONDERS



**OSSO BUCCO IN
A SLOW COOKER
LESS WORK, MORE
FLAVOUR**
Recipe on page 156

**STIR CRAZY FOR
BEEF TERIYAKI**

Recipe on page 156





**WHIP-IT-UP
ZUCCHINI
SLICE MAGIC**
Recipe on page 156



OSSO BUCCO IN A SLOW COOKER LESS WORK, MORE FLAVOUR

Preparation time 15 mins

Cooking time 4–8 hours

Serves 4

8 small pieces of osso bucco (1.5kg)

Olive oil (optional)

2 carrots, diced

2 celery stalks, diced

1 large onion, diced

2 tsp dried thyme

1 bunch flat-leaf parsley (stems chopped and leaves picked)

1 Tbsp beef stock powder

800g can diced tomatoes

1 cup red wine

Mashed potato, grated parmesan, to serve

STEP 1 Got a few minutes to spare?

Give your osso bucco a quick sizzle in a hot pan with a splash of oil until it's golden brown and smelling amazing. No time? No worries – just pop it straight into a 5.5L (22-cup) slow cooker.

STEP 2 Now, let's get vegies in on the action. Toss in your carrots, celery, onion, thyme and those chopped flat-leaf parsley stems right on top of the osso bucco. It's a vegie party in there!

STEP 3 Stir the stock powder into the tomatoes, then pour it over. Next, pour in red wine like you're treating your osso bucco to a fancy dinner – make sure everyone's nice and cosy under that juicy layer of tomatoes.

STEP 4 Pop the lid on your slow cooker and let the magic happen. Set to LOW for 8 hours or crank it up to HIGH for 4 hours – depends how hungry you are!

STEP 5 Just before serving, scatter those flat-leaf parsley leaves like confetti for a fresh burst of colour and flavour. Serve with creamy mash. Oh, and don't forget parmesan! Sprinkle it on like it's snowing. Time to dig in!



STIR CRAZY FOR BEEF TERIYAKI

Preparation time 10 mins

Cooking time 10 mins

Serves 4

Olive oil, to drizzle

500g beef mince

400g stir-fry vegies (eg, mixed mushrooms, bok choy, sugar snap peas and snow peas)

½ cup teriyaki sauce

450g udon noodles

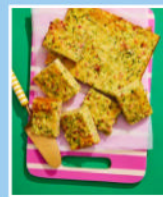
STEP 1 Heat a large frying pan over high heat and add a drizzle of olive oil. Toss in the beef mince and break it up with a spoon. Let it sit in the pan so it caramelises – this is where the magic happens!

STEP 2 When the beef is browned and delicious, toss in the stir-fry vegies, give everything a good mix so the flavours start to mingle.

STEP 3 Now, it's sauce time! Pour in the teriyaki sauce along with 1 cup water. Stir everything together until it's nice and saucy.

STEP 4 Soften udon noodles in a bowl of warm water for 1 minute, then drain. Add noodles to stir-fry.

STEP 5 Using salad servers (trust me, it makes it so much easier!), toss everything together. Once noodles are fully coated in sauce and everything is nice and hot, your dish is ready.



WHIP-IT-UP ZUCCHINI SLICE MAGIC

Preparation time 15 mins

Cooking time 30 mins

Serves 4 with leftovers

5 eggs

¼ cup olive oil

1 cup self-raising flour

3 medium zucchini, coarsely grated

1 large onion, finely diced

1 cup diced bacon

1 cup grated cheese

STEP 1 Preheat oven to 200°C/180°C fan-forced. Line a 20cm x 30cm baking tray with baking paper.

STEP 2 In a large bowl, crack eggs and whisk together until well combined. Pour in olive oil and give it another quick whisk – now the eggs are nice and glossy! Add the self-raising flour, mixing until smooth – no lumps allowed!

STEP 3 Toss in grated zucchini, diced onion, bacon and grated cheese – this is where the magic happens.

STEP 4 Stir everything together until well mixed, making sure all ingredients are evenly distributed. Spread it out in your prepared tray right to the edges.

STEP 5 Place tray in oven and bake for 30 minutes, or until the top is golden and crispy. Once baked to perfection, let the slice cool slightly before cutting into pieces. Serve warm or cold – it's versatile and perfect for any meal!

“ THIS CHICKEN AND VEGIE TRAY BAKE IS PACKED WITH FLAVOUR AND SO SIMPLE – PERFECT FOR A COSY DINNER THAT WILL HAVE YOU COMING BACK FOR MORE. ”

STEPH DE SOUSA, EASY DINNER QUEEN AUTHOR

**BUTTERFLIED
CHICKEN TRAY
BAKE TRIUMPH**

Recipe on page 158



“GET READY TO BLEND YOUR WAY TO DESSERT BLISS. WITH JUICY STRAWBERRIES AND A ZESTY LEMON ICING, THIS CAKE IS BOUND TO BECOME A FAVOURITE.”

STEPH DE SOUSA, *EASY DINNER QUEEN* AUTHOR



BUTTERFLIED CHICKEN TRAY BAKE TRIUMPH

Preparation time 15 mins

Cooking time 1 hour-1 hour 15 mins

Serves 4

2 carrots

1 head broccoli

2 long red chillies or 1 red capsicum

4 potatoes, unpeeled

Olive oil, to drizzle

1 lemon

1 Tbsp crushed garlic

Salt and pepper

1.6kg chicken, butterflied

1 Tbsp ground cumin

1 Tbsp smoked paprika

1 tsp garlic powder

1 tsp onion powder

STEP 1 Preheat oven to 220°C/200°C fan-forced. Get ready to bring the heat!

STEP 2 Chop your carrots, broccoli, chillies (or capsicum) and potatoes into bite-sized pieces. Let's make sure every bite is packed with goodness!

STEP 3 Grab a large baking dish or tray and drizzle generously with olive oil.

Halve lemon and squeeze juice over oil, then add garlic, salt and pepper. Give it a quick stir to mix everything up. Toss the chopped vegies into the dish or tray and give them a good mix.

STEP 4 Place butterflied chicken on top of the vegies, letting it take centre stage. Drizzle another glug of olive oil over the chicken and massage it into the skin. Now, bring the flavour party in!

STEP 5 Sprinkle cumin, paprika, garlic powder, onion powder and more salt and pepper over the chicken. Make sure every inch gets covered in those delicious spices.

STEP 6 Pop the dish or tray in the oven and bake for 1 hour. The chicken should be golden and juicy, and vegies roasted to perfection. Check the chicken by piercing the thickest part of a thigh – if juices run clear, it's ready to go! If it's still a bit pink, give it another 15 minutes until it's fully cooked and golden brown.

STEP 7 Carve up chicken, dish out vegies, and enjoy.

STEPH'S TIPS

Let chicken rest for a few minutes before serving to let all those amazing flavours settle in.



WHIZZ-UP SOME STRAWBERRY CAKE FUN

Preparation time 10 mins plus cooling

Cooking time 50 mins

Serves 8

500g strawberries, hulled and halved

3 eggs

½ cup vegetable oil

1 cup caster sugar

2 cups self-raising flour

ICING

2 cups icing sugar mixture

Zest and juice from 1 lemon

STEP 1 Preheat oven to 200°C/180°C fan-forced. Grease a 20cm round cake pan and line with baking paper.

STEP 2 Pop strawberries, eggs, oil, sugar and flour into a blender or food processor. Give it a good whizz until mixture is smooth and dreamy – think strawberry perfection! Pour into the pan, making sure it's spread out evenly.

STEP 3 Pop pan into the oven and bake for 50 minutes or until a skewer inserted into the centre comes out clean. Your kitchen will soon be filled with the sweet scent of strawberries!

STEP 4 While your cake is cooling, it's time to whip up the icing. In a bowl, beat icing sugar with zest and enough lemon juice until you have a glossy, zesty icing that's ready to drizzle.

STEP 5 Once the cake cools, drizzle the lemon icing over, letting it cascade down the cake's sides. Your strawberry blender cake is ready to impress! ■



EASY DINNER QUEEN

This is an edited extract from *Easy Dinner Queen* by Steph de Sousa (Are Media Books, \$29.99). Scan the code to shop now or find it at bookstores.



**WHIZZ-UP
SOME
STRAWBERRY
CAKE FUN**
Recipe opposite



PANTRY PICKS



BHG Senior Food Editor, Sarah, tested and tasted her way through the very best sauces, seasonings and staples. Make room on your shelf for these go-to pantry superstars.



FLAVOUR FIENDS

These faves work overtime, bringing extra punch and zing with less effort, and making every dish delish!

SARAH'S SECRET INGREDIENTS

Masterfoods Italian Herb blend

A versatile, family-friendly spice mix to add flavour in a flash.

Coles Fried Shallots

This slightly sweet, crunchy topper makes any salad or pasta next-level.

Barilla Arrabbiata sauce

This rich, chilli-spiked sauce makes pasta night extra fancy!



BEST PICKLES

Obento Sliced Pickled Ginger

These delicate, refreshing slices lift salads, sushi and anything you want!

BEST PUNCHY FLAVOUR HACK

Laoganma Crispy Chilli Oil

This savoury, umami-packed jar elevates noodles and stir-fries.

BEST SPICES OR SEASONINGS

Table of Plenty Pistachio Dukkah

Save time and savour every bite with this staple seasoning.

Tandaco coating mix for Southern Fried Chicken

Load up your chook with this yummy crust.

Mingle Chipotle Tacos recipe base

Taco night has never been better with this tasty, smoky twist.

CONVENIENCE

Pump up the taste in less time with these clever shortcuts that will take pride of place in your pantry.

BEST PACKET CAKES

Betty Crocker Cinnamon Crumble Muffin Mix

The crumble topping makes these muffins bakery-worthy.

Green's Gluten Free Golden Butter Cake

Gluten-free baking made easy and mouthwatering!

Aldi White Mill Home Baking Triple Choc Fudge Brownie Mix

These gooey, choccy brownies are the G.O.A.T.

BEST SNACK ITEMS

The Happy Snack Company Roasted Fava Beans with Red Pepper and Chilli

Grab-and-go addictive morsels.

Aldi Forrester's On the Go Smokey BBQ Mix

Punchy flavour in handy single-serve portions.

Cobs Lightly Salted & Slightly Sweet Popcorn

The ultimate can't-stop snack.

BEST SHORTCUT SAUCES

Marion's Kitchen Miso & Sesame Vinaigrette

This nutty sesame and savoury miso turns salads and veg into stunners.

Coles Special Burger Sauce

Flavour in an instant with this fast fave.







VALUE SEEKERS

Pack your pantry with these affordable and versatile picks.

BEST VALUE-PACKED

Bickford's Lemon Lime & Bitters Cordial

Recreate this classic pub drink at home on a budget.

Mission Street Tacos

Keep a stash of these tasty mini tortillas on hand for endless meal ideas.

Marion's Kitchen Sichuan Chilli Stir-fry

This clever kit takes the guesswork out of a perfectly balanced stir-fry.

BEST TIME-SAVING

Nongshim Shin Ramyun Noodles

Dive into a bowl of chewy noodles in a spicy broth – ready in no time.

BEST FEEL-GOOD

Aldi Made Real Paleo Bars

Nutty and full of goodness. Grab 'n' go and feel great about this bite.

ALL ROUNDERS

Our top-tier, best-of-the-best picks for clever, tasty products your pantry *needs* on standby.



MOST INNOVATIVE

Cobram Estate Garlic Infused Extra Virgin Olive Oil

Drizzle or cook with this garlic-infused olive oil to add flavour with ease.



BEST STAPLE

Mingle Everything Bagel Seasoning

Shake and go with this handy hero that elevates brekkies, lunches and dinners.



MOST VERSATILE

Pana Organic Crunchy Hazelnut Chocolate Spread

Slathered on toast or drizzled over baking for an easy sauce, this crunchy choc spread really shines. ■



better cooking

THE LATEST FOOD NEWS, PRODUCTS AND TIPS WITH SARAH MURPHY



SCAN ME
Scan this QR
code to shop
these items.



MISO MAGIC

Pump up the flavour in next to no time using this tip. Add a spoonful of Miso Tasty red or white miso paste to a winter simmer for an instant rich, umami note like it's been gently cooking for hours; \$7.95 for 200g at Coles and Woolworths.



STOCK SHOTS

Chef, restaurateur and Aussie food legend Matt Moran now has a range of gourmet stocks to help you create chef-quality dishes at home. They're available in chicken, beef or vegetable at \$5.90 for 500ml. Look for these next-level flavour shots in Coles and Woolworths from late April.

Flash with a pan

Line your round cake pan like a pro! Cut a strip of baking paper long enough to line the side of the pan, then make a 2cm fold along one long side. Snip paper at 5cm intervals up to the fold, and place in a greased pan (the pleats will help it sit neatly). Then top with a round of baking paper to finish.



CRUSHING IT!

You can grind and blend ingredients with ease with this mortar and pestle. Made from granite with an acacia wood base, it looks great on your kitchen bench, too. Culinary Co By Manu Mortar & Pestle, \$50, exclusive to Spotlight.



CHOC-A-BLOCK

Need a last-minute Easter present that's sure to impress? Standing 32cm tall, Haigh's 1kg Super Milk Chocolate Egg is the ultimate chocolate-lovers present. This jumbo egg will be the talk of Easter - plus there's plenty to share! It's \$120, available in store only. ■



dinner for one

Delicious everyday ideas for when you're dining solo. *Photography* TIM ROBERTS *Styling* MICHELE CRANSTON

STICKY PORK WITH BROWN RICE

Preparation time 10 mins

Cooking time 10 mins

Serves 1

2 tsp hoisin sauce

2 tsp soy sauce

1 tsp brown sugar

1 tsp finely grated fresh ginger

120g pork sirloin steak

1 Tbsp water

½ bunch broccolini, trimmed

75g snow peas, trimmed

125g tub microwave brown rice

Sliced red chilli, toasted

sesame seeds, to serve

STEP 1 In a large bowl, combine sauces, sugar and ginger. Mix well. Add pork, turning to coat in marinade.

STEP 2 Heat a small non-stick frying pan on medium heat. Drain pork, reserving marinade. Cook 2–3 minutes

each side. Pour in reserved marinade and water, bring to the boil, then simmer a further 1 minute.

STEP 3 Bring a saucepan of water to the boil. Blanch broccolini and snow peas for 2 minutes until almost tender. Drain, plunge in cold water. Drain again.

STEP 4 Meanwhile, heat rice following packet instructions.

STEP 5 Serve pork with rice and vegetables, sprinkle with chilli and sesame seeds. ■

CREATE YOUR DREAM KITCHEN

Words SUE WHEELER

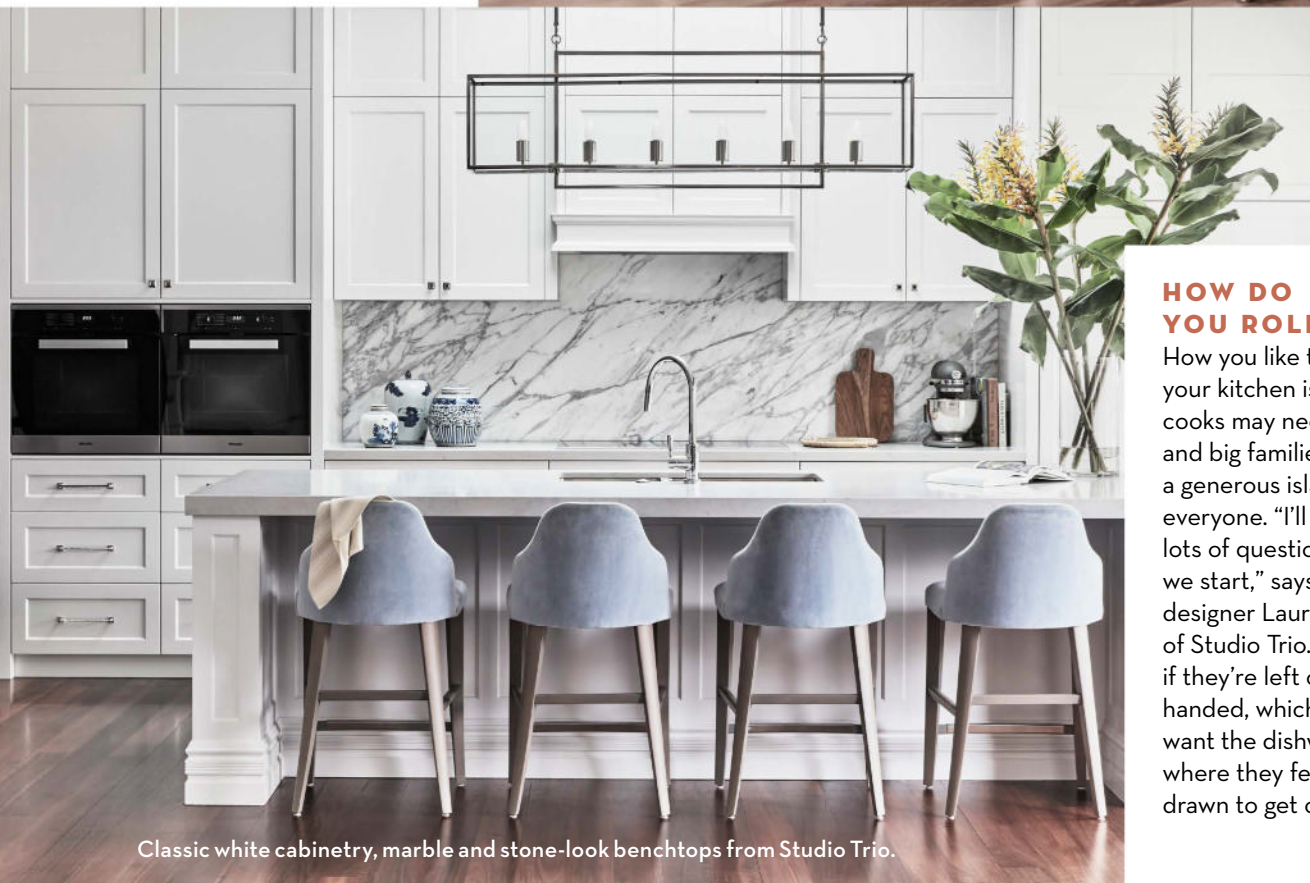
There's a mix of materials used in this Studio Trio design.

Whether you're building a new home, renovating, or upgrading your kitchen, use this handy guide to ease the decision process and design a space you love.

WHAT MAKES A WELL-DESIGNED KITCHEN?

"Taking the notion of the kitchen being the heart of the home, where you not only cook, but family and guests gather, big life conversations happen and many memories are made, I believe a well-designed kitchen should facilitate all these things in an easy and harmonious way," says interior designer Sarah Yarrow. "A kitchen that's designed to function well and is aesthetically pleasing to you makes everyday life less stressful and doesn't add to your mental load. Who wants to dig around trying to find something because the cupboards are impractical?"

Studio Trio's Lauren Mahoney makes this island bench a place for the family to gather.



Classic white cabinetry, marble and stone-look benchtops from Studio Trio.

HOW DO YOU ROLL?

How you like to operate in your kitchen is key. Keen cooks may need two ovens and big families may want a generous island that seats everyone. "I'll ask clients lots of questions before we start," says interior designer Lauren Mahoney of Studio Trio. "For instance, if they're left or right-handed, which side they want the dishwasher on and where they feel naturally drawn to get cutlery."

THE ESSENTIALS

Cabinetry, benchtops and hardware are the building blocks of your kitchen. Considering the look and durability of materials, as well as your budget, will help you choose what works for you.

CABINETRY

Contemporary, traditional or something in between – there's an array of cabinetry styles for both custom and off-the-shelf kitchens. Here are the key considerations.

CUSTOM-MADE CABINETS

While this is the costlier option (how long is a piece of string?), a custom kitchen provides a tailormade design that fits perfectly within your space and can function exactly the way you want.

"It allows you to completely personalise your kitchen, nominating drawer and cupboard sizes and creating specific storage systems and inserts," says Studio Trio's Lauren Mahoney. "You'll get a high-quality finish, including cabinetry that is stuck to the wall."



Studio Trio lightens a traditional look with herringbone tile splashbacks and chrome fittings.

Insider tip: Look for options that fall in between custom and off-the-shelf, such as Laminex's 'Made to Measure' range: doors, panels and benchtops that are delivered fully finished and ready to install.



Naomi Nimmo contrasts dark cabinetry with marble.

OFF-THE-SHELF

Off-the-shelf kitchens are more affordable, but you must choose from the manufacturer's drawer systems, modular components and designs.

However, as Lauren says, "You can make an IKEA, Freedom or Bunnings kitchen look fabulous, and also find popular profiles, such as shaker style."

Some customisation is possible: Kinsman offers ranges from Designer to Xpress and Kaboodle has doors you can paint.



Handle-free cabinets accentuate the sleek lines of this Naomi Nimmo design.

DRAWERS VS CUPBOARDS

The adage “A place for everything and everything in its place” points to the important role storage plays in a kitchen. A useful tip is to install drawers at the lower level as items are more accessible in a drawer than at the back of a low cupboard. It’s great for storing larger, heavier items such as pots, trays and platters.

“If you want a totally integrated kitchen, including the fridge, then a custom fit is the better choice as this can be tricky with an off-the-shelf kitchen.”

*Lauren Mahoney,
interior designer,
Studio Trio*

CABINETRY FINISHES

- **Timber** The natural beauty of wood in kitchens has seen a surge in popularity. Timber exudes warmth and character, is durable and long-lasting, but comes at a price.
- **Wood veneer** This offers a similar look to solid wood (and is lighter on the hinges) at a slightly better price tag.
- **Laminate** Highly durable and affordable, this has an extensive range of colours and textured ‘timber’.
- **Thermolaminated** An upmarket alternative that’s long lasting, durable and provides a premium look. It has endless quality design choices, including woodgrains. See Laminex TrueScale and Polytec’s Thermolaminated range.
- **2-pack** A hardened painted finish that combines colour with polyurethane resin. It can be any hue or level of shine, from matt to glossy. Chips and damage can be resprayed and it can be used to refresh existing cabinets. It’s usually more expensive than laminate.

HANDLES VS HANDLE-FREE

- **Handles** “Handles bring a unique touch to your design and are great for upgrading an off-the-shelf kitchen,” says Lauren. “Mixing metals and using knobs and handles with etched and fluted textures is popular.” See Hepburn Hardware and Lo & Co for stylish handles.
- **Handle-free** Suits contemporary-style kitchens, creating a streamlined look.



Kintore brass appliance pulls, \$169 each, from Lo & Co.



Hepburn Hardware Highland cup pulls in satin nickel and scorched black, \$39.95 each.



Tubby T-pull in tumbled brass, from \$59, from Lo & Co.



Isla pulls in bronze, XL, \$79 each, from Lo & Co.



Hepburn Hardware Sydney handles in burnished brass, \$54.95 each.

FIND YOUR BENCHTOP

With benchtops, there is a material for everyone. Be sure you see samples in person before finalising your choice.

• **Marble and natural stone**

Natural stones such as marble and quartzite bring a decorative flourish if the veining is strong. It looks luxurious but stone can require more care as it's prone to scratching and chipping. Sealing the surface helps prevent staining.

• **Engineered stone and porcelain** Following the ban of silica in engineered stone, companies including Caesarstone, Smartstone and Laminex are using state-of-the-art technology and introducing new silica-free benchtop solutions. These finishes combine a premium look and hard-wearing qualities.

• **Timber** Wood lends natural warmth and luxury.

Hardwoods such as walnut, beech and oak are popular and prices span all budgets, from IKEA to bespoke joinery made from solid wood. Timber requires sealing and it does mark and age, but that's seen as part of its beauty.

• **Polished concrete**

Durable and heat resistant with proper sealants, this is a popular material in industrial-look or contemporary kitchens. It's usually less expensive than stone but it can be costly for custom shapes.

• **Laminate** A budget-friendly option, laminate is available in a wide variety of patterns and colours.

• **Stainless steel**

Gleaming stainless steel is a commercial kitchen favourite that also works in the home. It can scratch, but it's long lasting, easy to clean and maintain.



Kaboodle Kitchen American Oak benchtop with Olive Grove cabinet doors.



Caesarstone Mineral Raw Concrete benchtop.



Cello marble from CDK Stone.

TIPS FOR CHOOSING TAPS

1 “First consider the style and finishes in the rest of your home and the design of your kitchen,” says designer Naomi Nimmo, Of Naomi Nimmo Collective. “For instance, porcelain levers are lovely in a classic kitchen with a butler’s sink.” (See Designer Tapware Co and The English Tapware Company.)

2 Do you want a finish that will patina over time? Then choose brass, bronze or copper tapware. Chrome and colour-coated finishes won’t age but are less expensive.

3 Tapware with a PVD (physical vapour deposition) coating is relatively new and increasingly popular. Available in beautiful colours and finishes, it offers an innovative protective barrier against wearing. “It is more durable than powder coating, which can scratch or chip,” says Lauren Mahoney. (See Brodware’s Yokato with InFinium PVD.)

4 “In the kitchen a pull-out mixer tap is great, especially with double sinks. It eliminates splash and makes cleaning super easy,” says Naomi Nimmo. Try the Kingsley Commercial Pull-out Kitchen Mixer from its Provincial range. “If you have the budget, invest in an all-in-one sink mixer that offers boiling, sparkling and filtered water, such as a Zip HydroTap (available at Harvey Norman).”

Perrin & Rowe Athenian sink mixer and taps, \$1515, from The English Tapware Company.

Arcisan Axis sink mixer in brushed brass, \$295, Harvey Norman.

Zip HydroTap Celsius All-In-One in gunmetal and brass, \$9195 each, at selected Harvey Norman stores.



A brass Kingsley kitchen mixer with PVD from ABI Interiors, \$415, with an undermount sink.



A Kingsley kitchen mixer and Hartley farmhouse sink, all from ABI Interiors.

THINK SINKS

- **Single vs double** “The benefit of a double sink is that the draining basket can be tucked away in the second bowl, leaving bench space clear and drying dishes out of sight,” says Naomi Nimmo.
- **Undermount vs overmount** “Aesthetically, undermount sinks are more desirable and overmount sinks are less popular in a modern kitchen,” says Lauren Mahoney. They help create a streamlined look by the sinks being installed beneath the countertop.
- **Sink vs no sink in an island bench** “As an island becomes a place for people to gather, I avoid putting a sink in the island,” says Naomi Nimmo. “A sink accumulates dirty dishes and becomes a splash zone, so it’s not ideal.”

APPLIANCES

CHOOSING APPLIANCES

Kitchen appliances are a big investment and are important in how you experience your kitchen. Ideally, find the appliances you want early in the design stage so their size and function can be accommodated.

OVEN READY

Lauren Mahoney of Studio Trio shares her oven buying tips:

1 How do you want to use your oven? Do you want to bend down or have wall ovens? Assess your layout and space. Style will also influence this: eg, you may want a freestanding oven for a country kitchen.

2 Consider energy ratings and your realistic need for special features. For instance, consider pyrolytic, steam and combination ovens (microwave, steam and conventional).

3 Choose a finish and style that complements your design, such as a black, flat, touchscreen for a modern look.

GAS OR INDUCTION

"In my experience, people who cook a lot prefer gas cooktops as they like to instantly control the heat, but it's a personal choice," says Lauren. "Induction cooktops look great and use less energy, but need compatible cookware."

SCAN ME

Scan this QR code to shop these items.



Sarah Yarrow paired an induction cooktop and underbench oven.



Miele Pureline Pyrolytic Built-in Oven, \$4199, from Winnings.



A Westinghouse 90cm freestanding dual fuel oven in a Kaboodle kitchen.



Falcon Classic Deluxe 900mm dual fuel cooker, \$12,998, from Harvey Norman.

"Design a kitchen for you. It doesn't matter what everyone else has or what's in fashion. If you don't drink wine, don't have a wine fridge. If having coffee is an important ritual in your day then have a great coffee machine with a dedicated drinks nook. These things make a difference to the way you live."

Interior designer Sarah Yarrow

DESIGNERS' TOP TIPS

Having designed more kitchens than they've had hot dinners, those in the biz share their best nuggets of advice.

GET ORGANISED

"When your space works for you it frees up time and energy and creates a system that supports you. Keeping your pantry organised doesn't just make your space look amazing – it creates a sense of calm, saves you time and prevents food waste." – professional organiser, Lisa Hodgson

SPEND WELL

"If you can't have everything you want on your budget, choose one hero piece, such as your splashback or pendant lights, to give your kitchen wow factor." – interior designer Lauren Mahoney, Studio Trio

CHOOSE QUALITY

"Don't scrimp on quality for hardware and materials. A great quality drawer runner, for example, can tolerate heavy weight (up to 65kg) and bring longevity to the life of the kitchen." – designer Naomi Nimmo, Naomi Nimmo Collective

LOOK AT YOUR LIFESTYLE

"I love our dedicated bar and coffee nook. It's a busy part of our morning routine and it means we're not all on top of each other first thing." – Naomi Nimmo

NAIL THE LAYOUT

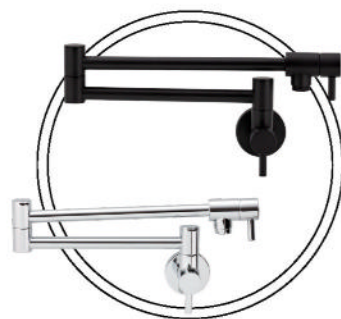
"Place the fridge a little away from where you prepare food so that people can access it without getting in the way." – Lauren Mahoney

Here, Sarah Yarrow used two-tone cabinetry and shelving for a lighter effect.



FIND YOUR HERO

"My favourite thing in the kitchen is my pot filler. You can clean up a dish after cooking, fill a pot without lifting it from the sink and add extra water. I wouldn't be without it." – Lauren Mahoney



Elysian Pot Filler tap in matt black, \$265, and chrome, \$200, from ABI Interiors.

PICK THE RIGHT SEAT

"Consider who is sitting at your bench or island and how often. If it's for main meals and homework, a small backrest for support and comfort is ideal. However, a stool with a low or no back is more aesthetic and can easily be tucked away." – Naomi Nimmo ■



Lucianne PU bar stools, \$399 each, from Harvey Norman.



BHGTV FAVOURITES

To find these fantastic recipes, projects, advice and much more, scan the QR code or visit bhg.com.au.



CHARLIE ALBONE

The Staghorn Guru takes Charlie through all his tips and tricks.



CLARISSA FEILDEL

Tamarind fish curry is light on spice but packs a lot of flavour.



MELISSA KING

Foliage fountains are a DIY that's as simple as 1, 2, 3.



JULIET LOVE

Love your garden with this subtle kerbside refresh.



Buy now
and get
one month
FREE!

Be prepared for the unexpected & enjoy that RSPCA Pet Insurance feeling!

- 🌿 Four levels of cover to choose from
- 🌿 Claim up to \$20,000 a year
- 🌿 Get back up to 80% of eligible vet bills²
- 🌿 No excess to pay
- 🌿 A portion of first-year premiums help support the RSPCA



SCAN FOR A QUICK QUOTE
1300 975 419
rspcapetinsurance.org.au

¹ Offer commences 2 March 2024. For full terms and conditions visit rspcapetinsurance.org.au/promotions

² Pre-existing conditions and certain illnesses are excluded. Terms, conditions, exclusions, benefit limits, sub-limits and annual condition limits may apply. Eligible vet bills only, claim for reimbursement. Benefit percentage varies based on the level of cover selected.

Insurance issued by The Hollard Insurance Company Pty Ltd and promoted and distributed by Greenstone Financial Services Pty Ltd and by its Authorised Representative RSPCA Australia. Terms, conditions, waiting periods and exclusions apply. Consider the relevant Product Disclosure Statement (PDS) before deciding if the product is right for you. PDS and Target Market Determination available at rspcapetinsurance.org.au

PAWSOME

PET SOLUTIONS!

Make chow time easier for you, and fun for your furry friends.

Words CAROLINE ZAMBRANO

Whether you enjoy putting together homemade meals for your pet or prefer a hassle-free approach to chow time, there are gadgets that can help make feeding your furry family members a lot easier.

TREAT DISPENSERS

A treat dispenser is perfect for rewarding good boys and girls. The PetSafe® Kibble Chase Roaming Treat Dispenser, \$65, keeps your pet entertained with moving snacks. The

1. Furbo Dog 360° Camera, \$150, lets you toss treats remotely – plus, it has a built-in camera so you can check in on your pet when you're away from home.





PET FOOD STORAGE SOLUTIONS

If your pet's food supplies are taking over the kitchen, try to get organised with airtight containers, stackable bins and pull-out drawers. And if your pet makes a mess (or drools) at mealtime, **2. Petkin Bamboo Eco Pet Wipes, \$32 for 200 wipes**, and DOG or CAT By Dr Lisa Wipes, \$17 for 80 wipes, provide a quick, gentle clean-up, which is perfect for muzzles, paws and food-covered faces.

SLOW FEEDERS AND INTERACTIVE BOWLS

Do your pets gobble their food in record time? A slow feeder turns eating into a fun challenge, helping to improve digestion and prevent dangerous canine bloat. Try turning chow time into a brain game with the **3. Super Feedy® 4-in-1 Slow Feeder, \$79**, or the Outward Hound

Fun Feeder, \$39.99. (Although there's no guarantee anything works to slow down Labradors!)

DIY CHEWY TREATS

Take treat time up a notch with a dehydrator. The budget-friendly **4. Anko Food Dehydrator, \$55**, locks in nutrients for long-lasting, tail-waggingly good snacks.

WATER FOUNTAINS

Pets need access to clean water every day. A pet water fountain, such as the **5. PetSafe® Outlast Pumpless Water Fountain (1.7-litre), \$140**, or **7. Catit Flower Fountain for cats, \$72**, can provide a constant stream of fresh, filtered water. Hydration has never been so high-tech.

SMART PET FEEDERS

Smart pet feeders ensure your pets get their meals, whether you're home

or not! Many models, such as the **6. SureFeed® Microchip Pet Feeder Connect, \$310**, or **9. PetSafe® Smart Feed Automatic Pet Feeder, \$348**, let you schedule feed times and portion sizes via an app.

ICE-CUBE MAKERS FOR COOL TREATS

It doesn't need to be a hot day for puppas to enjoy a cool treat. Freeze broth, yoghurt or mashed fruit into fun-shaped ice-cube moulds like this **8. Anko dachshund silicone ice tray, \$3**, for a refreshing pet snack. Silicone moulds in the shape of paws or bones make it even more fun. ■

SCAN ME

Scan this QR code to shop these items and make feeding time a breeze.

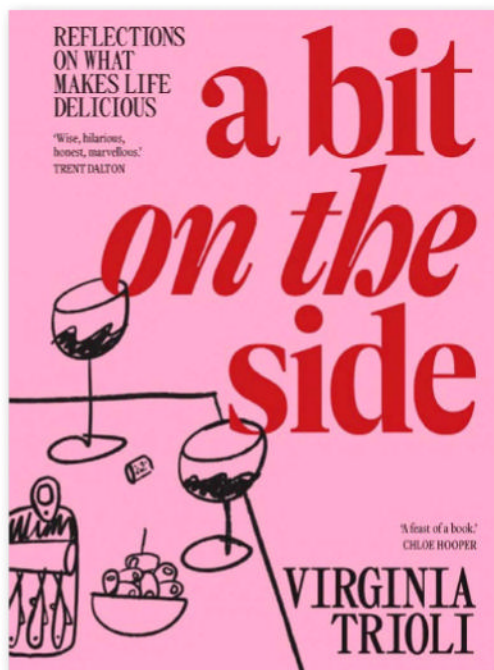


better books

[GREAT READS FOR AVID FOODIES AND KITCHEN LOVERS WITH RACHEL IORFINO]



SCAN ME
Scan the code
to shop these
great reads.



TOP READ

A BIT ON THE SIDE

by Virginia Trioli (Macmillan Australia, \$36.99)

Like Virginia Trioli, I've always been a side dish superfan – I love everything that comes with the main meal, especially when it comes to sauces and condiments.

Trioli's book encourages readers to embrace the whole plate, exploring the trimmings of a roast rather than just the hero protein. From olives to stuffing to bitters to the tangiest vinaigrette, she details every part of the foods she loves.

I loved hearing about how much food has shaped the important moments in this Aussie journalist's life and, in turn, how much I relate to it. Going into such detail about eating deep-fried eggplant in Tokyo and dedicating a whole chapter to the humble egg astounded me. This memoir captures the link between food, nostalgia and memories perfectly.

And nothing beats a book that has a practical element, like the inclusion of Trioli's most cherished recipes. I'll definitely be trying the River Café's linguine with mussels, as soon as I get the chance.

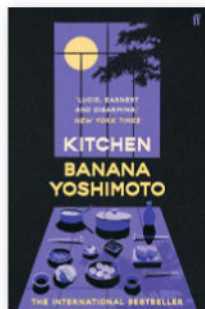
“TRIOLI'S PASSION FOR LIFE – AND FOOD, GLORIOUS FOOD – CRACKLES THROUGH EVERY JOYOUS PAGE.”

TRENT DALTON, AUSTRALIAN NOVELIST

THE CLASSIC CHOICE

KITCHEN

by Banana Yoshimoto
(Faber, \$24.99)



This incredible Japanese novel, written in the late 1980s, has sold millions of copies. Several literary prizes after its release, this story stands the test of time. Two tales of motherhood and

belonging are intertwined with themes of love, grief, tragedy and, of course, the heart of the home, the kitchen.

INSPIRES ADVENTURE

EAT YOUR HEART OUT

by Victoria Brownlee
(Affirm Press, \$24.99)



frustration for both characters. Nothing is more enticing than an enemy-to-lover storyline, especially when it involves food!

This entertaining read follows two rival food writers as they fight for the same job – writing the tell-all memoir of a controversial French celebrity chef. It's tense and cut-throat, and you'll giggle and growl in

PEOPLE'S CHOICE

THE CONDIMENT BOOK

by Claire Dinhut
(Bloomsbury Publishing, \$29.99)



analysis of which condiment goes on what, for every recipe you can think of, as well as an informative 'Stinkometer', this is for you. ■

'Condiment Claire' Dinhut has been dabbling in butters, jams, sauces and pickled goods for years on TikTok and Instagram, and now she's finally put it all together in a book. If you crave a comprehensive

**DO IT
FOR** 
Dolly
DAY '25
MAY 9



**GO BLUE
TO END
BULLYING!**

Join us on May 9th for Do It For Dolly Day

Wear blue, raise awareness, and give a voice to those silenced by bullying. Every donation supports anti-bullying programs for young people, families and schools across Australia.

JOIN US



better health

HEALTH NEWS, PRODUCTS AND TRENDS WITH ANNIE MILLAR



SCAN ME
Scan this QR
code to shop
these items.



FEED YOUR GUT

Have you been tending to the biome in your belly? Studies show having a healthy, balanced gut microbiome may make you feel better – physically and mentally. Farmers Union Gut Good is a Greek-style yoghurt packed full of prebiotics and probiotics to help get your insides back in balance. It's delicious, nutritious and available in vanilla, strawberry, mango or caramelised banana for \$2 a 160g tub from Woolworths.



Cooking as therapy

A kitchen can nourish both body and mind. A 2024 study of patients being treated for depression at Austria's Medical University of Graz found they reported much improved moods and reduced sadness after cooking workshops. Food therapy is a growing area of research; try a little yourself with BHG's *Eat to Beat Inflammation*, \$10.99, from magshop.com.au.

THE ENERGISER

MCT oil may be a useful energy source for people on a lower-carb or ketogenic diet. MCTs are medium-chain triglycerides – fats that are easily absorbed and converted to ketones to help fuel your body. WillPowders C8 MCT Oil, \$49 (500ml), is extracted from premium coconuts. Always read the label and follow directions for use.



GOOD READS YOU'VE GOT THIS!

Having financial security is great, but true wealth is about more than just money.

Worthy & Wealthy: *Discovering Abundance and Fulfilment Beyond Money* by Emma Lagerlow (\$27.44, Grammar Factory) offers a holistic approach to living a fulfilling life, helping you set meaningful goals and embrace a life of wellbeing. It's available on Amazon.



IT REALLY IS THE GOOD EGG

A Monash University-led team has found eating up to six eggs per week may lower the risk of death from cardiovascular disease for healthy older adults. The study of 8756 people, age 70 or more, revealed regular egg eaters had a 15 per cent lower risk of death from any cause, and a 29 per cent lower risk of death from cardiovascular disease than those who avoided eggs. ■



Did you know?

RSV is not just a childhood illness^{1,2} – adults can catch it throughout their lives.^{1–3}

What adults need to know

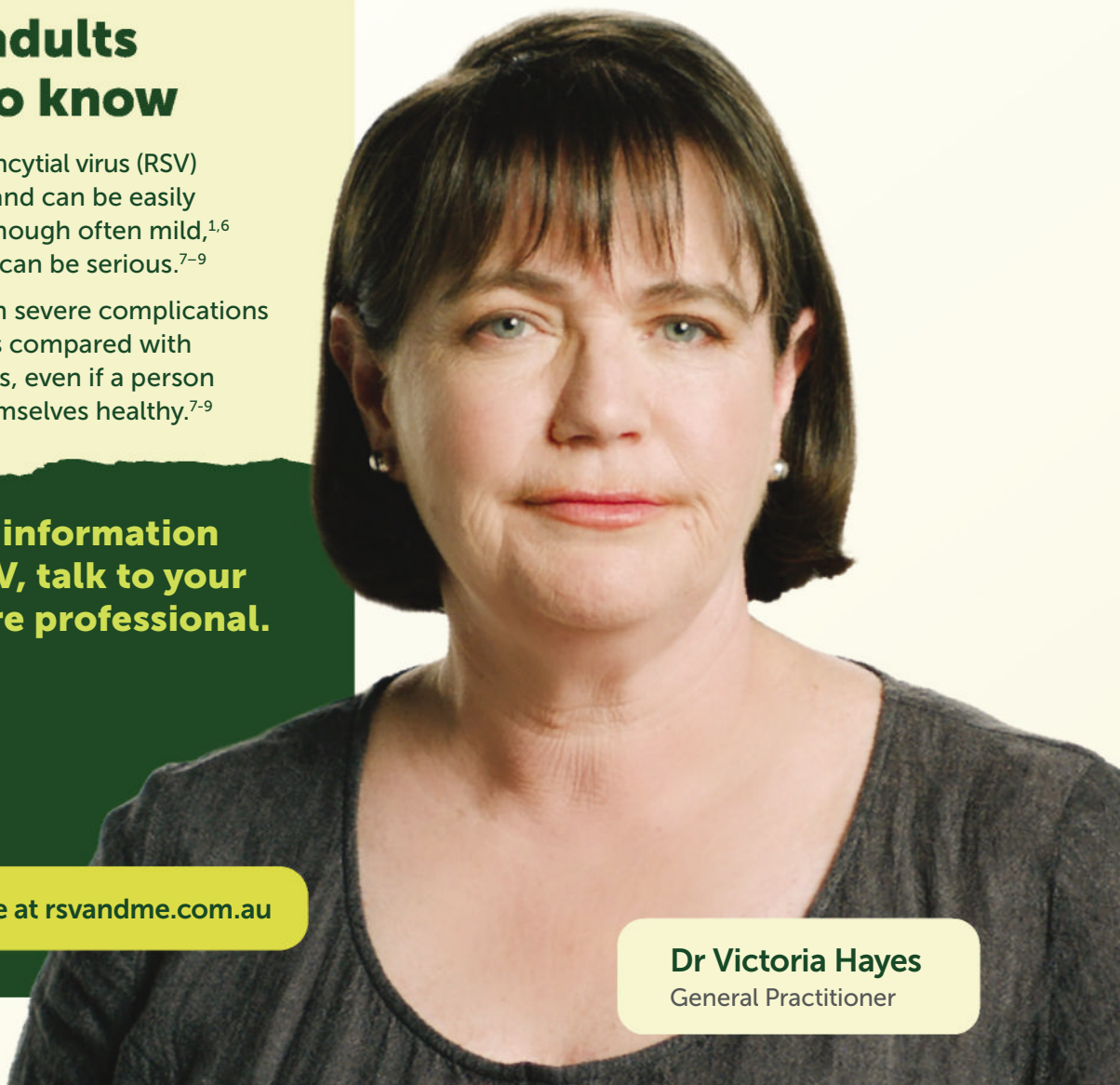
Respiratory syncytial virus (RSV) is contagious and can be easily spread.^{1,4,5} Although often mild,^{1,6} RSV infection can be serious.^{7–9}

It may result in severe complications in older adults compared with younger adults, even if a person considers themselves healthy.^{7–9}

For more information about RSV, talk to your healthcare professional.



Learn more at rsvandme.com.au



Dr Victoria Hayes
General Practitioner

References: 1. Kaler J et al. *Cureus* 2023;15(3):e36342. 2. Kodama F et al. *Infect Dis Clin North Am* 2017;31:767–90. 3. Openshaw PJM et al. *Annu Rev Immunol* 2017;35:501–32. 4. Reis J et al. *PLoS Comput Biol* 2016;12(10):e1005133. 5. Otomaru H et al. *Am J Epidemiol* 2021;190:2536–43. 6. Korsten K et al. *Eur Respir J* 2021;57(4): 2002688. 7. Tseng HF et al. *J Infect Dis* 2020;222(8):1298–1310. 8. Saravanos GL et al. *Med J Aust* 2019;210(10):447–53. 9. Branche AR et al. *Clin Infect Dis* 2022;74(6):1004–11.

© 2024 GSK group of companies or its licensor. GSK, Melbourne, VIC. ABN 47 100 162 481. NP-AU-AVU-ADVR-240001. Date of GSK approval March 2024.

better finance

[ANDREA BLACK SHARES SOME SAVVY TIPS FOR BUYING WHITEGOODS]



SCAN ME
Save with our
hand-picked
promo deals.

WANT WHITEGOODS? BUY SMART!

Use these buying tips for a new fridge, oven or dishwasher.

GO ENERGY EFFICIENT

Keen to save money in the long run? Look to the stars! An appliance's Energy Rating label shows whether it's a power saver or an energy glutton. The more stars, the smaller your power bill should be. When buying a fridge, for example, Energy NSW advises looking for a minimum three-star Energy Rating.

Get the right size for your household, too. "If your fridge is less than two-thirds full it's probably too big and you are wasting electricity," states the NSW Climate and Energy Action website. Having an ice maker and water dispenser can also increase a fridge's energy use by up to 20 per cent.

LOOK FOR PROMO CODES

When you find the appliance you want, search for promo codes before you click 'buy'. Check out our offers at bhg.com.au/promo-codes, where you can save up to 50 per cent on items from retailers such as Appliances Online and Bing Lee.

REMEMBER DELIVERY COSTS

When you're negotiating a sale, ask the seller if they can waive or reduce delivery and installation fees. Ask if they can take away the old appliance, too.

READ THE FINE PRINT

You can often buy an extended warranty for your appliance – but you may already be entitled to protection under the Australian Consumer Law's consumer guarantee rights. These state that a product should be an acceptable quality and work properly for a 'reasonable' amount of time – depending on the nature of the goods and the price paid. Consumer guarantee rights are automatic and separate from any product warranty. This may mean you can ask for a repair, refund or replacement even after a warranty has expired.

WARRANTY KNOW-HOW

KEEP THE RECEIPT

To make a claim about a faulty product, you generally need a tax invoice or receipt.

An itemised credit card statement, receipt number given over the phone, or serial number that matches with the seller's database are also okay, says the Australian Competition & Consumer Commission (ACCC).

WARRANTY CARDS

Sellers and manufacturers sometimes require a 'warranty card' (usually issued with the goods) to activate a warranty. This may be a condition of making a future claim under a voluntary or extended warranty. It does not, however, affect your consumer guarantees under the Australian Consumer Law, which apply separately. ■

WORDS OF WISDOM

BUY LESS.
CHOOSE
WELL. **MAKE
IT LAST.**
QUALITY
NOT
QUANTITY.

Vivienne Westwood,
English fashion designer
and businesswoman



This financial information is general in nature and does not take into consideration your personal circumstances. If you need advice, please seek out a licensed financial adviser.



WIN!

YOUR RENT OR MORTGAGE PAID FOR A YEAR!

HOW WOULD YOU LIKE A BREAK FROM YOUR BIGGEST EXPENSE FOR A WHOLE YEAR?

Whether you own or rent, this incredible prize – **worth \$46,000**, based on the national average yearly rent or mortgage repayment – could be a dream come true!



HOW TO ENTER:

Visit [womensweekly.com.au/BIGwin](https://www.womensweekly.com.au/BIGwin) or scan the QR code and complete the entry form.

are

home
beautiful

HOUSE
& GARDEN

belle

marie claire

ELLE

WOMEN'S WEEKLY

COUNTRYSTYLE

BETTER
HOMES

Woman's Day

GOURMET

Aus. & NZ res. 18+ only. Starts 30/12/24 12:01am AEDT. Ends 31/10/25 at 11:59 pm AEDT. Retain receipt(s)/invoice(s) & magazine title(s). Draw: 12:30pm AEDT, 5/11/25, at 5/9 Fitzpatrick Street, Revesby, NSW, 2212. Prize: AUD/NZD \$46,356 (based on average yearly rent or mortgage repayment in Australia) (1 winner). Winner at Prizestolove.com.au/competitions by 7/11/25. Promoter: Are Media Pty Limited ABN 18 053 273 546, 54 Park Street, Sydney, NSW 2000, Australia. See Prizestolove.com.au/competitions for Terms and Conditions. NSW Authority No. TP/03786. Permit No's: ACT TP 24/02673 & SA T24/2047.

TOP PICKS

CHECK OUT OUR PICKS OF THE MONTH TO SEE WHAT'S NEW, WHAT'S HOT AND WHAT'S IN STORE NOW!

BUDDING BEAUTY

Winter roses (hellebores) are popular winter-flowering perennials. They are perfect in semi-shaded areas of gardens in temperate regions. Post Office Farm Nursery has a spectacular range of flower colours and the specialist expertise to help you out.

postofficefarmnursery.com.au



POWER OF THREE

With both functionality and aesthetics in mind, the Shapescaper triple ring tiered planter features a three-tier design that maximises growing space. The planters offer an excellent platform for growing a wide variety of plants, from flowers and herbs to vegetables and citrus. The free-draining design can help prevent root rot and promote healthy growth.

shapescaper.com.au

CURVES AHEAD

Establish all manner of elegant angles or curves in your garden with EverEdge flexible steel garden edging. EverEdge easily creates an extremely effective barrier, permanently separating any two garden areas. It is easy to install and flexible, bending to form any curve or angle. It even controls grass runners.

everedge.com.au



SPARKLE AND SHINE

For nearly 20 years, Ovenu franchisees have been bringing ovens back to showroom condition across the Australian mainland. They use bespoke non-caustic solutions in their professional cleaning services and have over 8,000 five-star reviews.

ovenu.com.au

LUXE LIVING

Living Styles is an online retailer that specialises in top-quality home furnishings. It is perfect for customers who want the latest in homewares and the best designs at great prices. Simply browse the permanent online showroom to see thousands of products from premium brands.

livingstyles.com.au





0458 388 218
hello@sewmuchyarn.com.au
www.sewmuchyarn.com.au
87a Hannan St, Kalgoorlie WA 6430



post
office
farm
NURSERY

THE
HELLEBORE
SPECIALISTS

Posting
Hellebores
to all States
(except WA)

Visit our website
to see and buy an
unmatched range of
traditionally bred
Hellebores.

www.postofficefarmnursery.com.au



Cabin Life
Creative Spaces for everyday living

- Affordable
- Installed or easy to DIY
- Add more space to your backyard

BUILD YOURS NOW

www.cabinlife.com.au



Crochet Convention

27-29 June 2025
Sunshine Coast

Tinna Þórdóttir Þorvaldar
Eleonora Tully | Shelley Husband
Workshops | Yarn Market

crochetguildaustralia.org.au



Salamanca Wool Shop

All Things Wool. For Fashion,
Warmth & Comfort.
Indulge your creativity
Yarns | Patterns | Needles
Craft Accessories

Visit us in store or online
69 Salamanca Pl, Battery Point, Tas 7004
P: 03 6234 1711 M: 0439 167 699
salamancawoolshop.com



SHAPESCAPER
modular steel garden
edging & planters




www.shapescaper.com.au



THE ESSENTIALS



BIONIC[®]
ROSE GLOVES

MORE COMFORT BETTER GRIP



Redefining Australian
kitchen benchtops



0403 162 625

admin@theyarnstore.com.au
theyarnstore.com.au



A modern yarn shop providing
good quality yarn, knitting
kits and great service to
crafters all around Australia.

THEKNITTINGNOOK.COM.AU



**THE CHELSEA
RAINBOOT
-WATERPROOF
& COMFY**

otwayfootwear.com.au



Great range of designs in Australian & Country Collections

www.suziehopedesigns.com



**NEW! Big Clothesline on Wheels
You Can Move Anywhere.**

Lifestyle
CLOTHESLINES

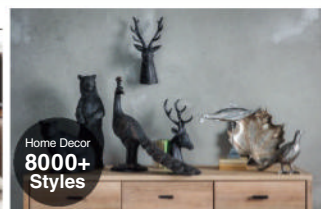
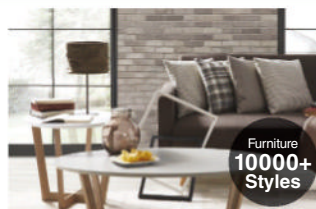
SHOP ONLINE

- **LifestyleClotheslines.com.au** or Call 1300 798 779

LivingStyles
INSPIRE YOUR HOME

Australia's Best Online Furniture & Home Décor Store
Premium Home Brands at Best Prices

www.livingstyles.com.au



FURNITURE • HOMEWARE • LIGHTING • RUGS • KITCHENWARE

**Register now to receive your
\$50 coupons* to spend store wide!**

Log on at **www.livingstyles.com.au/hb**
or scan QR code to sign up.

*Terms & conditions apply, please see sign up page for details





BELL ART
Native Floral Gifts
bellart.com.au



zebrano
zebrano.com.au | sizes 14+



SO NATURAL
— Company —
AUSTRALIA

View our online range of natural products which include deodorants, lip balms, roll ons, perfume, soap bars & shampoo soap bars.

sonaturalcompany.com.au



Yarnarama
for lovers of fine yarn and needles

knitting and craft supplies

Scooter City
Experts since 1990
Warranty Parts Service
Call a phone that answers
☎ 1800 726 683
Free info Pack or visit online

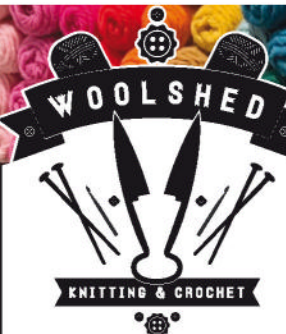
Shipped ready to drive direct to your door at **Great rates**.
Small Medium Large scooters
Proven Durable + Reliable

4,500 happy users across every farm, town and city in Australia.
There are reasons we are your first choice

Esteem Deluxe \$2,990



QR code



WOOLSHED
KNITTING & CROCHET

Boutique yarn store,
Manuka, Canberra
02 6295 0061
woolshed.com.au



Wagner's
ROSE NURSERY

The best selection of potted and bare root roses

Australian agent for David Austin, Delbard, Barni and Brundrett roses

Order online at wagnersrosenursery.com.au or call 08 8739 3321

"I'm not worried anymore"



Catmax **Cleanet** enclosures are for cat owners who want to provide their pets with the freedom to explore while keeping them safe.



catmax.com.au

TRELOAR
ROSES



Premium bareroot rose plants

Pre-order now for delivery in Winter 2025

treloarroses.com.au | 1300 044 852

Delivery Australian wide



THE LUCKY EWE
IT'S ALL ABOUT THE WOOL



From rigid heddle to floor looms, we have a loom for every weaver.

THELUCKYEWE.COM

ina**DRAWER**[®]

INTERNAL DRAWERS INSIDE YOUR **EXISTING** CUPBOARDS



• Easy Access • Maximise Storage • Custom Made on Site

Visit us at www.inadrawer.com.au

or call us for a quote on 1300 INA DRAWER (1300 462 372)

Sydney, Melbourne and Brisbane



M
MONTY
AND MOO

CLOTHING • GIFTS • HOMEWARES
 montyandmoo.com.au

EVEREDGE[®]
STEEL GARDEN EDGING

FLEXIBLE STEEL GARDEN EDGING WHICH BENDS TO VIRTUALLY ANY SHAPE FOR LAWNS, DRIVES, PATHS, FLOWER & VEGETABLE BEDS



EverEdge[®] is easy to install, suits all soil types and is available in a variety of colours and depths. EverEdge[®] is made from 1.6 mm gauge mild steel galvanised and powder coated or with a Cor-Ten rusted finish.

www.everedge.com.au

0488 010 203

GARDENBAY WINDOWS

Your own indoor garden



Gain light space and transform your home in one easy step with no fuss or mess!

It fits inside your existing window frame

Available throughout Australia

www.gardenbay.com.au



Aust Wide
Free call...
Kitchens • Bathrooms • Laundries • Living Rooms

1800 811 635



FOXGLOVES
Gardening Gloves and Hats
foxglovesdirect.com 0413 238 030



NutriSoil
Biological Solution
Bring your garden to life with NutriSoil
NutriSoil.com.au
02 6020 9676



TIMBERWOLF FIRES
Where stunning meets practical!
timberwolffires.com.au

portfairytextiles.com.au



PORT FAIRY TEXTILES
FABRIC - YARN - QUILT
Sewing, Knitting, Crochet, Needlework, Patchwork, Quilting and Textile Crafts.
Retail & Online Store Open 7 days
Use the code BHC25 for 10% off your in-store or online order!
Port Fairy - Victoria - Australia



AUSSIE SHADE & HOT HOUSES
Shade & Greenhouse Specialists
Australian Owned & Manufactured
Sizes to suit all
0400 342 268
aussieshadehouses.com.au

American Yarns is an online Yarn supplier located in Melbourne, Australia.
We stock only the best quality yarns/wools imported direct from America.



American YARNS
americanyarns.com.au
@americanyarns

We Clean Ovens
...so you don't have to!

Our professional oven clean will restore your oven to show room condition

We remove the fan and back panel for complete professional clean as well as take the door off and split the glass to remove any streaks. Our solutions are safe, caustic free and bio degradable.



1300 OVENU 1
1300 683681
oven.com.au



Before **After**

FRANCHISES AVAILABLE
1300 683 681
CALL TODAY **oven.com.au**
oven
Oven Cleaning & Detailing Service

ColorMAX boundary Fencing manufactured from **Colorbond**



ColorMAX
100% Australian Owned
BOUNDARY FENCING

STEEL SUPPLIED BY

- ✓ 10 year BlueScope Steel Warranty
- ✓ 26 Designer colours
- ✓ Choice of 2 profiles
- ✓ Matching Gates To Order
- ✓ Decorative extensions

Dunn & Farrugia
FENCING AND GATES
HEAD OFFICE / MANUFACTURING
4731 6974
44 Preston Street PENRITH
www.dunnandfarrugia.com.au

ALBION PARK	(02) 4257 5977
CARDIFF	(02) 4956 9460
DUBBO	(02) 6882 6434
MINCHINBURY	(02) 9675 2822
NORTHERN BEACHES	(02) 9907 1007
NOWRA	(02) 4421 3301
QUEANBEYAN	(02) 6284 2688
RIVERSTONE	(02) 4546 0085
SMEATON GRANGE	(02) 4647 2507
WEST GOSFORD	(02) 4324 4122

better stockists

[PLANNING A TRIP TO THE SHOPS? HERE'S OUR ROUND-UP OF PRODUCTS]

YOUR SHOPPING DIRECTORY

Amazon amazon.com.au

Bunnings bunnings.com.au

Caesarstone
caesarstone.com.au

Country Road
countryroad.com.au

Howards Storage World

hsw.com.au

IKEA ikea.com.au

Jurlique jurlique.com.au

Kmart kmart.com.au

Maison Balzac
maisonbalzac.com

Pillow Talk pillowtalk.com.au

Pottery Barn
potterybarn.com.au

Provincial Home Living

provincialhomeliving.com.au

Robert Gordon

robertgordonaustralia.com

Target target.com.au

West Elm westelm.com.au

Williams Sonoma
williams-sonoma.com.au

Woolworths

woolworths.com.au

Spotlight spotlightstores.com

ADAM MAKES THE GOOD TIMES ROLL, PAGE 106

Shopping details

Amazon Stainless steel cocktail picks set, \$9.99.

Country Road Kew coaster set, \$79.95. **Pillow Talk** Pear Blossom tea towel, \$24.95 for a three-pack. **Robert Gordon** Willow platter (on bottom shelf, with lemons), \$59.95. **Pottery Barn**

Westwood glass decanter, \$99. **Provincial Home**

Living Artificial peony bunches, \$44.95 each. Esme urn, \$79.95. Artificial lemons, \$3.95 each.

Maison Balzac L'Espresso Martini glasses, \$89 each. Le Twist glasses (with lemon zest curl), \$79 each.

Williams Sonoma Dorset crystal double old-fashioned glasses, \$59.95 each. Dorset crystal brandy glasses, \$56 each. Other items, stylist's own.

Project supplies

Bunnings Porta 42x42mm 2.4 metre DAR square general purpose pine, \$28.10. 30x30mm 3.0 metre external corner rounded edging clear pine, \$35.60. CUSTOMpine 2400x445x16mm carcass shelving E1L white standard particleboard, \$28.10. Zenith M10 stainless steel flat washer, \$0.46. Zenith M10 100mm stainless steel hex head coach screw, \$3.06. Porta 25.4x25.4mm 1.2 metre clear dowel pine, \$19.10. Porta 6x6mm 2.4 metre round dowel *Eucalyptus grandis*, \$6.90.

EASY ISLAND HACK, PAGE 112

Shopping details

Bunnings Kaboodle Hickory Maple laminate countertop, 2400x600x38mm, \$446.39.

Kaboodle base cabinets and drawer fronts, various sizes and styles.

Caesarstone Splashback from the Caesarstone Porcelain Collection, available in 22 designs, from \$400/sqm for basic fabrication and installation.

Country Road Surrey canisters, three sizes, \$39.95 to \$59.95 each.

IKEA Lustigkurre baskets (inserted in Kallax shelves), \$35 each.

Kmart Bowl and books.

Pillow Talk Pear Blossom tea towel, \$24.95 for three. Mila ribbed carafe, \$29.95, and Mila highball glasses, \$29.95 for four.

Provincial Home Living Artificial lemons, \$3.95 each. Seminyak footed bowl, \$79.95. Barcelona stool, \$269.95.

Robert Gordon 12-piece Platform dinner set, \$257.60.

West Elm Gaia wooden serving board, \$129.

Williams Sonoma Dorset double old-fashioned glasses, \$59.95 each.

Project supplies

Bunnings Ecoply 2400x1200x19mm plywood pine structural CD Grade, \$105. Specrite 2200x600x26mm Hevea multi use panel, \$109. Easycraft 1200x600x16mm Silhouette COVE38 wall lining primed general purpose MR MDF, \$79. 40x12mm 2.4 metre DAR Tasmanian Oak Select, \$27.90. Move It 75mm PVC castor, \$12.80 for four. Cabot's 1L Walnut Water Based Interior Stain, \$67.40. Dulux 1Step Prep Primer, Sealer & Undercoat, 500ml, \$34.90. Porter's Paints 1L Glossodia Aqua Satin, \$71.55. Sika 290ml Sikaflex®-118 Extreme Grab Construction Adhesive, \$25.04.

IKEA Kallax shelving unit, 77x147cm, \$99. Kallax insert with 2 drawers, \$30.

FRESH AS FLOWERS, PAGE 124

Project supplies

Howards Storage World Kates Kitchen wooden scoop, \$9.95. **Jurlique** Rose Pure Essential Oil Diluted, 10ml, \$36. **Spotlight** Vivaldi 10x7.5cm sheer bags, \$9.

Radiance essential oil varieties, 10ml, \$16 each.

Target Anko candle soy wax, \$5.50. Anko wicks, \$3 for 30. Anko candle dyes (8 pack), \$7. Anko Linear glass canisters, \$15 for three. **Woolworths** Salts & Co. Pure Epsom Bath Salts, 1kg, \$9. Pariya rose petals, 25g, \$15. Woolworths Himalayan Pink Salt Refill, 500g, \$3.50. ■



FRESH AS FLOWERS, PAGE 124

PRIVACY NOTICE

This issue of *Better Homes and Gardens* is published by Are Media Pty Limited (Are).

Are may use and disclose your information in accordance with our Privacy Policy, including to provide you with your requested products or services and to keep you informed of other Are publications, products, services and events. Our Privacy Policy is at www.aremmedia.com.au/privacy/. It also sets out how you can access or correct your personal information and lodge a complaint.

We disclose your personal information offshore to our joint venture partners, service providers and agents. It is not practicable to specify all countries to which we may disclose your personal information. The countries your personal information will be disclosed to include New Zealand, the USA and the Philippines.

In addition, this issue may contain Reader Offers, being offers, competitions or surveys.

Reader Offers may require you to provide personal information to enter or to take part. Personal information collected for Reader Offers may be disclosed by us to service providers assisting Are in the conduct of the Reader Offer, and to other organisations providing special prizes or offers that are part of the Reader Offer. An opt-out choice is provided with a Reader Offer. Unless you exercise that opt-out choice, personal information collected for Reader Offers may also be disclosed by us to other organisations for use by them to inform you about other products, services or events or to give to other organisations that may use this information for this purpose.

If you require further information, please contact Are's Privacy Officer either by email at privacyofficer@aremmedia.com.au or mail at Privacy Officer, Are Media Pty Limited, 54-58 Park Street, Sydney NSW 2000.



ADAM MAKES THE GOOD TIMES ROLL, PAGE 106



EASY ISLAND HACK, PAGE 112



PAGE 112

better experiences

[RACHEL IORFINO SERVES UP EVENTS AND ACTIVITIES THAT ADVANCE AUSTRALIA'S FARE]



Rayner's Orchard

ALL YEAR, WOORI YALLOCK, VIC

Tickets start from \$35.50

Take the family on a delicious daytrip to the Yarra Valley. You'll get to trundle around Rayner's Orchard on a tractor, pick in-season fruit, and feed the farm animals. You can learn about 450-plus fruit varieties, then buy a fruit tree from the nursery to grow your own!

Goomeri Pumpkin Festival

MAY 23-25, GOOMERI, QLD

Free event with ticketed activities

Get pumped for a Pumpkin Street Parade, twilight markets and The Great Australian Pumpkin Roll! Pop on your fanciest orange outfit to dance at the Black and Orange Ball to round out the festivities. It's all happening in Goomeri, north of Kingaroy.



Narooma Oyster Festival

MAY 2-4, NAROOMA, NSW

Tickets start from \$25

The heart of Rock Oyster Country on the NSW South Coast is 'shellabrating' all things oyster. Australia's Oyster Shucking Championships will be held on the Saturday, plus there's plenty of tastings and foreshore festivities.

GourMay Mary Valley Festival

MAY 1-31, MARY VALLEY, QLD

Free event with ticketed activities

May is Feasting Season in the Mary Valley, a food bowl just a 45-minute drive from Noosa. The month-long celebration showcases all things great about the region with long lunches, cooking classes and bush tours. May 10 is Festival Day in Imbil, with food stalls galore and the fun of The Great GourMay Mary Valley Cooking Challenge and GourMay Sausage Roll Race.



SCAN ME

Scan the QR code for more information about the foodie event you want to visit.

We've also got our eyes on

BEEF IT UP

It's all things cow for nine days at Casino Beef Week, Casino, NSW, May 24-June 1.

COUNTRY IN THE CITY

Regional restaurants share their fare at the Town Square Canteen, part of the Tasting Australia festival, Adelaide, SA, May 2-9.

NORTHERN STARS

Celebrate NT music, food and culture at the Ord Valley Muster, Kununurra, NT, May 16-25. ■

**OUT
NOW**

STEPH DE SOUSA

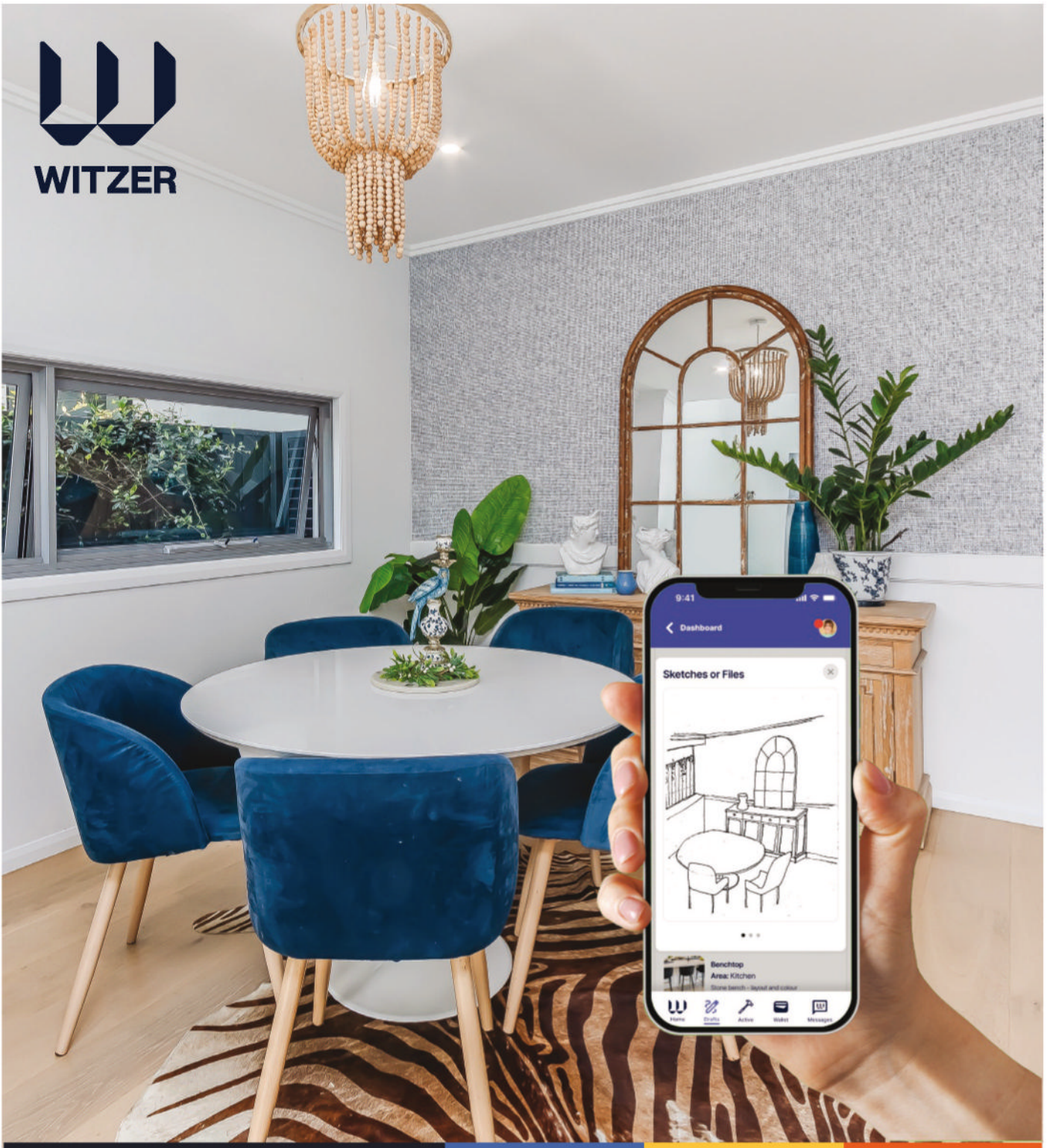
FROM THE BEST-SELLING
AUTHOR OF AIR FRYER QUEEN

Easy Dinner **QUEEN**

FABULOUS
FAMILY FEASTS
WITHOUT
THE FUSS



AVAILABLE WHERE ALL GOOD BOOKS
ARE SOLD AND [AREMEDIABOOKS.COM.AU](https://www.aremidiabooks.com.au)



Project manage like a pro.

From inspiration to reality.
All in one app.

witzer.com.au



Download the app now